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Cook Book
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THE COOK COUNTY COOK BOOK

COMPILED BY

The Associated College Women Workers

FROM RECIPES CONTRIBUTED BY
COOK COUNTY LADIES

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by
MABEL E. STURTEVANT
Chicago, Ill.

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Cook
Street

Dedicated

**To the housewives of Cook County,
Illinois, to whose loyal support
the success of this book is due**

INTRODUCTION

THE Associated College Women Workers is an organization formed by college students and graduates who know from personal experience the needs of girls with limited means who are ambitious for a college education.

The purpose of the organization is to "help ambitious girls to help themselves" by opening opportunities to them whereby each girl can do the work for which she is best adapted and thus receive the largest monetary returns for time and effort expended. It is the aim of this Association to give to any untrained high school graduate work which will net enough money during her summer vacation to pay her entire college expenses for the remainder of the year.

A large number of ladies and business men of Cook County very generously responded to a call made by this Association for co-operation in our work and have thus made possible the Cook County Cook Book, containing almost twice the number of tested, practical recipes to be found in the average cook book on the market selling for one-half the price. It is compiled, edited, and sold by college girls (working under the direction of the Association), who receive the entire profits therefrom.

The Associated College Women Workers solicit the co-operation of every woman in the county, and especially of those interested in higher education for their sex. Those who have had a college education know the pleasure and benefits derived therefrom. Those who have not enjoyed that privilege, have doubtless cherished the hopes for such an opportunity and know the keen disappointment which every girl must feel when unable to gratify her ambition because of insufficient means.

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TABLE OF CONTENTS

	PAGES.
CEREALS	6- 15
EGGS	16- 70
BREAD	71-151
SOUP	152-217
FISH	218-259
FOWL	260-312
MEATS	313-353
GAME	354-378
VEGETABLES	379-424
CHEESE, MACARONI, SPAGHETTI, NUT AND RICE DISHES.	425-436
SALADS	436-494
CANNING, PRESERVING, JELLY MAKING AND PICKLING.	495-512
PIES AND PASTRY	513-525
PUDDINGS AND DESSERTS	526-538
CAKE	539-554
COOKIES AND SMALL CAKES	555-560
ICE CREAM	561-565
CANDY	566-570
DRINKS	570-574

CEREALS

A GENERAL RULE FOR COOKING CEREALS.

Add a teaspoon of salt to a qt. of water boiling directly over the fire; into this stir about a cup of the cereal and when the mixture boils, after all the cereal has been added, set over hot water and cook, without stirring, the requisite time. Whole grains of oatmeal require about 6 hrs. in cooking, hominy 4 hrs., samp 8 or more, cracked wheat 2, Indian meal 3 to 6 and rice about 40 minutes. In cooking cereals from packages it is safe to double the time given in the directions on the packages.

For variety, fresh or canned fruit juice may be added to the cereal when served. Raisins may be added with the salt to the water in which the cereal is to be cooked. After removing the seeds from dates, cut into quarters and stir into the cooked cereal, cover and return to the range long enough to heat the fruit thoroughly. Prunes and figs should be stewed previously until tender, then served hot or cold with the cereal. Canned fruit of any kind may be used in the same way. Bananas may be sliced without cooking, and then served with the hot cereal; but even these will be found to be more agreeable to most palates if they are cooked.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

BARLEY.—Barley, when ground, forms what is known as barley meal. Cleaned carefully, partly hulled and a little rounded by polishing, it is sold under the name of "Pearl" barley. Flattened or rolled it is known as barley flakes. Follow the general rule for flaked or meal cereals and serve with cream and sugar.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

BRAIN FOOD.—Wet 1 cup of brain food in a little cold water, stir into 1 qt. of salted boiling water. Cook over hot water 1 to 2 hrs. Eat hot or cold with sugar and cream.—Mrs. Almond Case, Palatine, Ill.

BREAD SQUARES.—Cut stale bread into squares or blocks, serve with rich cream and sugar or fruit juice. This is an especially good breakfast food for dyspeptics, invalids or children.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

BREWIS.—Dry bread in the oven and crush with rolling pin into crumbs. Heat 2 cups of slightly salted milk, and when it boils, stir in a cup of the dried crumbs. Add a tablespoon of butter, and cook, beating steadily, for 5 minutes. Serve with cream or milk. This was a favorite with our grandmothers.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

CRACKER GRUEL.—Mix together 4 tablespoons of powdered crackers, 1 cup of boiling water, 1 cup milk, $\frac{1}{2}$ teaspoon salt. Boil up once and serve.—Mrs. C. F. Adams, Franklin, Ill.

CREAM OF WHEAT.—Add 1 teaspoon of salt to 4 cups of boiling water. Add $\frac{1}{2}$ cup cream of wheat very slowly, stirring constantly until thick. Thorough stirring to avoid lumps is the secret of success. Cook $\frac{1}{2}$ to $\frac{3}{4}$ hr. over hot water.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

EGG GRUEL.—Mix together 1 egg yolk, well beaten, 1 teaspoon of sugar, 1 cup hot milk. Add the white of the egg, beaten till foamy, to the other ingredients. Flavor with nutmeg or lemon. This is good for a violent cold if taken very hot after retiring.—Mrs. Mary Carpenter, Des Plaines, Ill.

FARINA.—This is a meal or flour obtained from cereals, potatoes or Indian corn. In the morning, stir it into boiling water, slightly salted, and cook half an hour, stirring up well from the bottom.—Mrs. Julius Carper, Wheeling, Ill.

FARINA GRUEL.—Put into a double boiler 1 tablespoon farina, 1 saltspoon salt, 1 cup boiling water, and cook 15 minutes or until it thickens, add 1 cup milk and boil again. Sweeten to taste. Farina is a granulated preparation of the inner portion of the finest wheat, freed from bran and floury dust. It contains nitrogeous or flesh forming material, is easily digested and is a more nutritive food for invalids and children than corn starch, sago, arrow-root, or tapioca, which contain only starch.—Mrs. J. S. Putnam, Wheeling, Ill.

FARINA JELLY.—Heat 1 pt. milk in a double boiler; when hot sprinkle 4 tablespoons of farina in slowly, add 1 saltspoon of salt. Stir until the mixture begins to thicken, then boil without stirring for 30 minutes. Turn into small moulds, and stand away to cool. Serve with plain or whipped cream.—Mrs. Frank Cress, Park Ridge, Ill.

FLOUR OF ARROW-ROOT GRUEL.—1 cup boiling water, 1 saltspoon of salt, 2 teaspoons flour wet in cold water. Mix the flour and salt and make into a smooth thin paste with cold water; then stir into the boiling water. Cook 5 minutes or until the desired consistency is obtained. Strain; then add sugar, if preferred, and thin with a little milk. Lemon juice, nutmeg or cinnamon may be added if desired. Wheat flour, rice flour or corn starch can be used for this.—Mrs. Chas. Johnston, Des Plaines, Ill.

GLUTEN FOOD.—To each qt. of rapidly boiling water add 1 cup of gluten food very slowly, stirring all the time; cook 30 minutes and serve with cream. This recipe will apply for Royal Health Food, Gluten and Gluten Breakfast foods. They are more quickly prepared than foods containing starch. Being rich in proteids, they are better served with cream than milk.—Mrs. Ralph Charters, Park Ridge, Ill.

GRAHAM MUSH.—Stir graham flour in boiling water slowly until it makes a thick batter. Set on the back part of the stove 10 minutes, beat 2 minutes, and turn into the dish. Serve with fruit juice or sugar and cream.—Mrs. E. D. Kelley, Winnetka, Ill.

GRAHAM MUSH.—Mix half a cup of graham flour and $\frac{1}{2}$ a teaspoon salt. Make it into a thin, smooth paste, with a little cold water. Stir it into 1 pt. boiling water. Cook 20 minutes, stirring often. Serve with cream.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

BREAKFAST GRITS.—Wash $\frac{1}{2}$ pt. of grits through several cold waters; then pour over it 1 qt. of cold water; add 1 teaspoon of salt, and soak over night. Next morning cook in a double boiler for 1 hr. If too thick, thin with milk. Serve hot with cream or unskimmed milk. Left-over grits may be warmed, seasoned with butter or cream, and served for supper or breakfast the next morning. Cold, well boiled grits, nicely seasoned.

make a good stuffing for tame duck.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

OAT GROATS.—Take a quantity sufficient for 2 or 3 days, soak 7 or 8 hrs. in lukewarm water, or until sufficiently softened, drain thoroughly and serve with thick cream. Salt a little if desired. A dash of grated nuts may be added and they will make it a most palatable dish, as well as add much to the value and vitalizing properties.—Mrs. Edith Fairchild, Glen View, Ill.

HOMINY.—Soak all night; cover with boiling water, slightly salted, in the morning, and cook for an hr. A delicious preparation of hominy is effected by cooking it in plenty of salted water until tender, turning off the water and supplying its place with cold milk. Bring to a boil and serve.—Mrs. H. A. Sherman, Palatine, Ill.

HOMINY PUDDING.—Soak a cupful of hominy for 3 hrs. in tepid water. Drain, and put over the fire in plenty of boiling water, slightly salted. Boil fast for 30 minutes or until tender; turn off the water and pour in a pt. of hot milk with a little salt. Cook for 15 minutes, stir in a generous lump of butter and turn into a deep dish. Eat with sugar and cream.—Mrs. Castle Hopkins, Winnetka, Ill.

INDIAN MEAL GRUEL.—Take 1 qt. of boiling water, $\frac{1}{2}$ teaspoon salt, 2 tablespoons of corn meal, 1 tablespoon of flour, 4 tablespoons cold water. Place the meal and flour in the cold water, rub them smooth and stir the paste into the boiling water. Stir well and when the gruel boils, set it back where it will simmer gently for 2 hrs. Add the salt, cook for $\frac{1}{2}$ hr. longer and serve with cream or milk.—Mrs. William Myers, Franklin, Ill.

INDIAN MEAL MUSH.—Moisten a cup of corn meal with enough water to make a paste. Stir this paste into a qt. of salted boiling water and cook, beat it hard and often for an hr. at least. If the mush becomes too stiff add from time to time more boiling water. This is by far the cheapest of all cereals according to its per cent of nourishment.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—Add 1 teaspoon salt to a qt. of water and when boiling, sprinkle in slowly a pt. of corn meal, taking it in

the hand allowing it to run slowly through the fingers, while you stir with the other hand. Boil rapidly for 10 minutes, then push the kettle over a slow fire to cook for 2 hrs. Serve warm with milk.—Mrs. C. E. Westinghous, Mayfair, Ill.

MEAL AND FLOUR PORRIDGE.—Mix together 2 table-spoons of Indian meal and the same quantity of flour, wet them with cold water and stir into a cup of boiling water. Cook in a double boiler for half an hr., stirring often. Add salt, and beat in slowly a pt. of scalding milk, cook, stirring constantly for 15 minutes longer. Serve with cream.—Mrs. Ella Fairchild, Palatine, Ill.

MILK PORRIDGE.—Heat a pt. of milk to the boiling point. Into a pt. of cold milk stir 4 tablespoons of flour, and when this is smooth add to the hot milk. Cook in a double boiler for an hr.; add salt to taste and serve with cream.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—Boil 24 raisins, chopped, in a little water 20 minutes. Let the water boil away, and add 2 cups milk. When boiling, add 1 tablespoon of flour rubbed to a thin paste with a little cold milk. Boil 8 to 10 minutes. Season with salt and strain. Raisins may be omitted and sugar added to suit taste; or add the beaten white of 1 egg after it comes from the stove.—Mrs. C. C. Cleveland, Bartlett, Ill.

OATMEAL.—This recipe will apply to all forms of rolled oats, Friends', Mother's, Heckers oatmeal and the "Rolled" or "Flaked" sold in bulk. All oatmeal is improved by soaking over night. Put oatmeal into the inner vessel of your double boiler, cover deep in cold water, put on a lid and set on the back of range at bed time. In the morning add boiling water, salt to taste, and draw to the front, filling the outer kettle with hot water. Cook steadily for an hr. and as much longer as you can. Many like it best boiled to a jelly. Never throw away oatmeal "left-overs." Cook again and yet again, always in a double boiler. Repeated cooking improves oatmeal.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—Put 1 qt. of water in the upper part of a double boiler, directly over the fire, bring to boiling point; add 1

level teaspoon of salt and sprinkle in carefully 6 tablespoons of Scotch, Irish or Steel cut oats. Do not stir, bring it again to the boiling point and put it at once into the under boiler, which has been partly filled with boiling water; cover and cook continuously for 6 hrs. If this is to be served for breakfast and there is a hard coal fire in the kitchen make it the last thing at night and place it where it will cook or keep very hot until morning. Where gas, wood or soft coal are used, cook it partly the day before. Put it over the fire while dinner and supper are being prepared, then lift the inner boiler and stand in a cool place. Next morning sink it into the under boiler, which has been partly filled with boiling water, and heat without stirring.—Mrs. D. O. Dooley, Bensen, Ill.

OATMEAL BOUCHIE'S (Left Over).—Pour left-over porridge in small custard cups and stand aside to cool, when ready to serve turn them out, scoop out the center, fill with berries or sliced peaches. Dust with powdered sugar and serve with cream, milk or soft custard. Canned fruits may be substituted for the fresh.—Mrs. Ernest D. Dean, Glenview, Ill.

OATMEAL GRUEL.—Put 2 tablespoons of steel cut oats or groats, into 1 pt. of boiling water; boil rapidly for $\frac{3}{4}$ of an hr. Strain into a bowl, add 2 tablespoons cream and serve warm. If oatmeal is used, take 1 tablespoon to a qt. of water and cook $1\frac{1}{2}$ hrs., and add 4 tablespoons cream; a grating of nutmeg may be used if desired.—Mrs. Frank Ferguson, Franklin, Ill.

VARIATION I.—Add 4 tablespoons of oatmeal, and 1 salt-spoon of salt to 1 pt. of water and boil directly over the fire for 30 minutes. Strain through a fine sieve, reheat and pour, while hot, into 1 egg well beaten. Whipped cream may be substituted for the egg.—Mrs. Frank Ferguson, Franklin, Ill.

VARIATION II.—Take oatmeal mush left over or prepared for the purpose which is thoroughly done and kept in a tightly covered bowl. When gruel is needed, place some of the mush in a frying pan, add milk sufficient to thin it to the desired consistency and boil slowly for 5 minutes, stirring all the time. Add salt and serve.—Mrs. C. Buttercup, Bensen, Ill.

BAKED APPLE WITH OATMEAL (Left Over).—Core apples, fill the space from which the core was taken with the oatmeal

porridge left over from breakfast. Stand the apples in a baking dish, sprinkle them with flour, 1 tablespoon sugar; add to the pan a half cup of water, and bake until the apples are tender. Serve with cream, using a little more oatmeal as a garnish. These are exceedingly nice for breakfast, or serve as a lunch to school children who come home after the family lunch is over. Baked sour apples, apple sauce and apple jelly are delicious, eaten with the oatmeal. They should be served with the mush and the cream and sugar, poured over them whole. They give the acid flavor craved by so many in the morning.—Mrs. Joseph Dunlap, Bartlett, Ill.

OATMEAL MUSH WITH APPLES.—Core apples, leaving large cavities, pare and cook until soft in syrup made by boiling sugar and water together, allowing 1 cup of sugar to 1½ cups water. Fill cavities with oatmeal mush; serve with sugar and cream. Berries, sliced bananas or sliced peaches are acceptable, served with any breakfast cereal.—Mrs. Alex. Drexel, Park Ridge, Ill.

OATMEAL FRUIT MERINGUE (Left Over).—Left-over oatmeal may be turned into a round mould and placed at once to cool. When cold turn it out and cut slices half an inch thick; put one slice in a round dish, put a layer of berries or sliced peaches on it, and on top of this another slice of oatmeal. Beat the whites of 4 eggs until light, add 4 tablespoons powdered sugar and beat until fine and glossy. Spread this meringue over the top of the fruit. Dust thickly with powdered sugar and stand in the oven until a golden brown. Serve with cream as a breakfast, luncheon or supper dish.—Mrs. H. B. Sanborn, Bartlett, Ill.

PANADA.—Sprinkle salt between soda or graham crackers, or hard pilot biscuit, a teaspoon to 2 crackers. Place the crackers in a bowl and pour on just enough boiling water to soak them well. Set the bowl in a vessel of boiling water, and let it remain 20 or 30 minutes, until crackers are quite clear, but not at all broken; then lift them out, carefully, without breaking, and lay them on a hot saucer. Serve very hot with sugar and cream. Suitable for young children and invalids.—Mrs. C. C. Clancy, Kenilworth, Ill.

VARIATION I.—Boil 1 tablespoon of cracker crumbs 5 minutes in 1 cup boiling water, slightly sweetened, salted and flavored with lemon.—Mrs. William Barnes, Bartlett, Ill.

VARIATION II.—Boil 1 cup of stoned raisins, 1 hr. in 1 qt. of water. Skim out the raisins and add 1 cup bread crumbs or 2 slices of toasted bread to the boiling water; boil 15 minutes, stirring well. Beat 2 eggs, add 1 tablespoon sugar, and pour the panada over them, stirring all the time.—Mrs. Ethan Earle, Mayfair, Ill.

ENGLISH PEA PORRIDGE.—1 pt. split peas, 3 qts. water, 6 leeks or 2 good sized onions, 1 stalk of celery or teaspoon celery seed, 2 ounces bread, 2 tablespoons butter, 1 pt. mashed potatoes, 1 teaspoon salt, 1 saltspoon pepper. Wash and soak the peas over night. Cut the onions or leeks in slices; cut the celery into pieces; put them with the butter into a frying pan; stir constantly until a golden brown; throw them into a soup kettle, and add all ingredients, except the potatoes. The peas of course must be drained. Cook slowly 1 hr. If peas are not perfectly tender at the end of time, simmer gently a little longer. Press the whole through a sieve; return to the kettle, add the potatoes and when boiling season, strain and serve. This porridge should be quite thick, almost as thick as breakfast oatmeal. If it has the slightest inclination to settle, it is too thin; add a tablespoon of butter and 1 of flour rubbed to a smooth paste, bring the porridge to boiling point and serve.—Mrs. C. E. Clarkson, Willimette, Ill.

RICE.—Wash a cup of rice in 2 waters, then drop it slowly into 2 qts. of salted boiling water. The water should be at a galloping boil. Do not stir the rice once during the 20 minutes in which it must cook steadily. At the end of that time test a grain to see if it is tender, turn the rice into a colander; shake this hard, that the air may reach all the kernels and set in the oven 5 minutes before dishing. Each grain should stand separate from the rest. This is the South Carolinian way of cooking rice, and the only right way.—Mrs. Jane Evers, Winnetka, Ill.

RICE JELLY.—Mix enough water with a tablespoon of rice flour to make a thin paste, and then add 1 coffee cup of boiling water. Sweeten to taste, and boil until the rice is transparent. If

it is made for a child or invalid suffering from intestinal trouble, (boil with it a stick of cinnamon; if for a fever patient add, when done, several drops of lemon juice. Wet a mould with cold water, pour in the jelly and when cold serve with milk and sugar.—Mrs. Waldon Emmery, Glencoe, Ill.

RYE GRUEL.—To 1 pt. of milk and 1 qt. of hot water, add 1 tablespoon of rye meal, 1 tablespoon of rice flour and 1 tablespoon cornstarch. Boil together 8 or 10 minutes, add salt, strain and flavor with nutmeg.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

RYE MUSH.—This is a tasty cereal. Add 1 level teaspoon of salt to 1 qt. of water, bring to boiling point, sprinkle in carefully $\frac{1}{2}$ pt. rye meal, stirring constantly. Cover the saucepan, pushing it back on the stove, and cook slowly 1 hr. This should be the consistency of oatmeal breakfast porridge. If rye flour is substituted for rye meal, the mixture will be pasty. Rye Mush is sometimes served with molasses.—Mrs. Chas. Eggleston, Wheeling, Ill.

SAGO GRUEL.—Stand 1 ounce of sago in a pt. of water on the back of the stove for 2 hrs. to soften. Boil for $\frac{1}{4}$ hr., stirring often. Sweeten and flavor to taste, add 1 wineglass of sherry wine and flavor with ginger, lemon juice or nutmeg to taste.—Mrs. Ella Fairchild, Palatine, Ill.

BALTIMORE SAMP.—This samp is made of white corn. It is very much coarser than grits or fine hominy. Cover the samp with boiling water, let boil 5 or 6 minutes, then drain and rinse. Cover again with boiling water, and let cook on the back of the range all day, adding boiling water as needed, and shaking the dish occasionally to prevent scorching. When nearly cooked, add a tablespoon of salt for each qt. of samp.—Mrs. Chas. Ellis, Winnetka, Ill.

WHEATLET BREAKFAST PORRIDGE. — Wheatlet, Wheatena, Farmose, Yuca, Germia, Wheat Germ, Vitos, and Ralston breakfast food, may all be cooked as follows: Wheatlet breakfast porridge.— $\frac{1}{2}$ pt. of wheatlet, 1 teaspoon salt. Bring 1 qt. of water to a rapid boil directly over the fire; add teaspoon of salt and sprinkle in $\frac{1}{2}$ pt. of cereal, stirring all the while; stir and boil

for about 5 minutes; then stand it in a boiler of boiling water and cook slowly for 30 to 40 minutes. Serve with unskimmed milk. Left over Wheatlet may be used the same as oatmeal or farina.—Mrs. C. E. Rawlins, Glen View, Ill.

CRACKED OR ROLLED WHEAT.—In 2 qts. of boiling water, stir 1 pt. of cracked wheat, and $\frac{1}{2}$ teaspoon of salt. Cook in a farina boiler or double kettle for 3 hrs. without stirring. When done, mold in dishes. Eat hot or cold with fruit sauce, or cream and sugar. Excellent in constipation or biliousness.—Mrs. C. J. Jeffries, Winnetka, Ill.

WHOLE WHEAT.—Put quantity desired in a deep vessel and cover with warm water. Keep in a warm place, allow to stand 24 hours and longer, if desired very soft. Drain thoroughly. It will be found sufficiently softened to be easily masticated and eaten with nuts. This makes probably the most nutritious dish of all the cereal family. A very little salt may be added.—E. G. Harris, Winnetka, Ill.

SHREDDED WHEAT BISCUIT.—Warm the biscuit in the oven to restore crispness, pour hot milk or water over it until the shreds are swollen, then pour a little cream over the top of the biscuit or serve surrounded by fruit or with cold milk or cream. After the biscuits have ben crisped an oblong cavity may be made in the top and filled with any kind of fresh or canned fruit. If canned fruit is used the juice may be heated to pour over biscuit, but use hot or cold milk with fresh fruit.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

WHOLESOME TOAST.—Put all bread crumbs, broken bits of bread, dry crusts, etc., in a pan in a slow oven and dry thoroughly until a golden brown. Put in a pan and crush fine with a wooden potato masher or roll with a rolling pin. Serve with cream and sugar or fruit juice, or cover with hot milk in which a little salt has been sprinkled. It will keep indefinitely if kept in a dry place and may be re-heated before each meal or served cold. Healthful for children or invalids.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

LEFT-OVER CEREAL WITH FRUIT.—Pour left-over cereal of any kind while warm into after-dinner coffee cups freshly

rinsed in cold water. Fifteen minutes before breakfast turn from the cups on to a buttered pan, and heat in the oven. Serve surrounded with sliced bananas, oranges, peaches or any preferred fresh or canned fruit, jam or jelly, cover with plain or whipped cream and sweeten to taste.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

EGGS

ANCHOVY EGGS.—Bone anchovies, warm them in a little oil and cut each in two lengthwise. Cut hard boiled eggs lengthwise and cross two pieces of anchovy over each half egg; set the halves on hot buttered toast, pour hot, piquante brown sauce over them and serve at once.—Mrs. C. E. Westinghous, Mayfair, Ill.

ATLANTIC CITY EGGS.—Soak 1 pt. of stale bread crumbs in 1 pt. of sweet milk; beat 8 eggs very light and mix with the bread crumbs. Put 2 tablespoons of butter and the egg mixture in a hot pan; season with salt and pepper, stirring often. Cook as quickly as possible without burning. Serve on a hot platter and garnish with parsley.—Mrs. J. Jeffries, Winnetka, Ill.

BAKED EGGS.—Break 8 eggs into a well buttered dish, taking care that each is whole and does not encroach upon the others enough to mix or disturb the yolks; season with pepper and salt and bits of butter, 3 tablespoons of cream and bake until whites are set or until done to taste.—Mrs. Ella Fairchild, Palatine, Ill.

VARIATION I.—Butter well a pie tin, cover with bread crumbs or rolled crackers. Pour over a cup sweet milk or cream, break eggs over this and season on top with butter, pepper and salt. Bake 8 minutes in a quick oven.—Mrs. C. C. Cleveland, Bartlett, Ill.

VARIATION II.—Boil 1 dozen eggs $\frac{1}{2}$ hr.; shell and cut in halves; lay whites in baking dish; mash yolks fine while warm, add a heaping tablespoon of butter, 1 teaspoon of cracker crumbs, $1\frac{1}{2}$ cups milk, salt to taste. Pour over whites and bake 15 minutes.—Mrs. D. O. Dooley, Bensen, Ill.

VARIATION III.—Place 1 tablespoon of butter in small frying pan and when melted add 1 teaspoon flour; add teaspoon chopped parsley and pepper and salt to taste; stir until smooth and frothy, cook 1 minute, stirring all the time, and turn the sauce into a deep plate or pudding dish. Break the eggs carefully and

drop them into the sauce, taking care not to break the yolks. Sprinkle the parsley over the eggs and sauce, place the dish in a moderate oven and bake until whites are set. Serve in same dish. A tablespoon of grated cheese may be sprinkled over the eggs instead of the parsley if preferred.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION IV.—Moisten 1 cup cracker crumbs with $\frac{1}{4}$ cup of melted butter, season with salt and pepper. Spread $\frac{1}{2}$ the crumbs on a buttered platter or bake dish, break 3 or 4 eggs over them and sprinkle with the remaining crumbs to a delicate brown.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

EGGS BAKED WITH ASPARAGUS.—Cut 2 dozen stalks of asparagus into inch pieces, removing all the hard parts; boil until tender in salted water, drain and put into a baking dish. Pour over 1 cup of drawn butter sauce, break 6 eggs on top, put a piece of butter on each one, and a light sprinkle of salt and pepper. Let cook in a quick oven until the eggs are firm; serve at once.—Mrs. C. J. Jeffries, Winnetka, Ill.

BAKED EGGS AND BACON.—Cut very thin slices of bacon, allowing 2 slices for each egg to be used. Fry the meat very crisp and brown, and arrange the slices in groups of two on a large flat plate. Break 1 egg over each group, bake in a hot oven and serve.—Mrs. Ernest D. Dean, Glen View, Ill.

BAKED EGGS IN MACARONI.—Cook tender, $\frac{1}{4}$ package of macaroni in boiling salted water. Make 2 cups of thin white sauce. Place layer of macaroni in a small covered baking dish, sprinkle with grated cheese, then break eggs and arrange on macaroni; cover with the remainder of the macaroni. Pour white sauce over all and sprinkle top with grated cheese and bread crumbs. Bake in moderate oven thirty minutes. Poach as many eggs as there are persons to be served. Serve one egg and a portion of macaroni to each person.—Mabel A. Sturtevant, 105 S. Dearborn St., Chicago, Ill.

EGGS BAKED IN TOMATO.—Cut a slice from stem end of small tomatoes, scoop out pulp, drop in egg, sprinkle with salt and pepper, cover with buttered crumbs and bake.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

BAKED EGGS WITH TOMATO SAUCE.—Make a thick tomato sauce and place a generous spoonful of the sauce in each individual baking dish and upon it lay a neatly trimmed poached egg. Cover rather thickly with grated cheese, and put in the oven for 2 or 3 minutes to brown the cheese. The oven should be very hot in order to melt the cheese and leave the egg soft and creamy. —Mrs. Frank Ferguson, Franklin, Ill.

EGGS IN BATTER.—Poach 4 eggs in muffin rings and put into cold water. Mix 1 tablespoon of chutney with a little vinegar and finely chopped sweet herbs; put the eggs into this mixture for $\frac{3}{4}$ hr., drain and dip each egg in thick batter and fry to a rich brown in boiling lard. Serve with spinach or parsley.—Mrs. Ella Fairchild, Palatine, Ill.

EGGS BEAUREGARD.— $\frac{1}{2}$ pt. milk, 1 teaspoon salt, 1 salt-spoon pepper, as many slices of toast as eggs. Remove shells from the required number of hard-boiled eggs, separate the whites and the yolks; put the yolks through a sieve and the whites through a vegetable press, or chop them very fine. Rub 2 table-spoons of butter and 2 table-spoons of flour together, add $\frac{1}{2}$ pt. milk and stir until boiling. Add salt and pepper to taste and the whites of the eggs. Arrange as many slices of toast as there are eggs on a heated platter. If desired, the bread may be cut to liken the petals of a daisy, having the petals about three inches in length. Spread the sauce on the buttered toast and press the yolks, seasoned with salt and pepper in the center, to form the heart of the daisy, or the powdered yolks may be sprinkled over the toast.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

EGGS A LA BENEDICT.—Split and toast muffins. Fry circular pieces of cold boiled ham, place these over the halves of muffins, arrange on each a poached egg and pour around a hollandaise or butter sauce.—Mrs. C. Buttercup, Bensen, Ill.

BOILED EGGS.—Have enough fast boiling water in a saucepan to cover the number of eggs wanted and to allow the water to continue boiling as the eggs are dropped in. Lay the eggs you wish to boil in warm water, for the double purpose of warming and washing them. Drop the eggs carefully into the boiling water and time them as desired. Cook 3 minutes for a very thin boiled

egg, 4 minutes for a set white and soft yolk, 5, 6 or 7 minutes for an egg to cook through in same ratio of solidity; 10 minutes for a crumbly hard egg.—Mrs. Joseph Dunlop, Barrett, Ill.

VARIATION I.—Place the eggs in cold water. When they have come to a good boil which will require about 10 minutes, they are ready to serve. If a thin boiled egg is desired, let cook 2 minutes for set white and soft yolk, 4 minutes to cut through the same ratio and 8 minutes for a hard boiled egg.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION II.—Heat a basin with boiling water till it is thoroughly hot; turn off the water and put in the eggs, moving them round so that every part shall receive the heat. Have ready a kettle of boiling water, pour this over the eggs, and cover the basin to prevent any steam from escaping. In 12 minutes they will be perfectly cooked.—Mrs. C. J. Jeffries, Winnetka, Ill.

HARD-BOILED EGGS AND GIBLET SAUCE.—Eggs boiled hard may be cut in two lengthwise. Place them on a platter and pour a sauce made of chicken giblets or else some left-over turkey gravy.—Mrs. C. J. Jeffries, Winnetka, Ill.

EGGS A LA BONNE CUISINE.—Cut 4 hard boiled eggs in half, scoop out yolks, and rub to a paste with a tablespoon of butter and 1 tablespoon of anchovy paste, a pinch of curry powder and 1 teaspoon of chutney. Fill whites with the mixture, fry rounds of bread a golden brown, and when cold spread with the remainder of the paste. Place half an egg on each round, and, with a pastry tube, garnish with cooked spinach rubbed through a sieve with a little butter.—Mrs. Alex. Drexel, Park Ridge, Ill.

MOCK BRAINS.—Beat egg yolks very light, add 1 teaspoon of water or milk to each 2 yolks, season with pepper and salt and scramble in butter.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

BREADED EGGS.—Boil required number hard and cut in round, thick slices, pepper and salt and dip each in beaten raw egg, then in fine bread crumbs or powdered cracker crumbs, and fry in butter, hissing hot; drain off grease and serve hot.—Mrs. D. E. Gentry, Glencoe, Ill.

ROYAL CREAMED EGGS.—Boil 6 eggs and cut in slices. Make a sauce by creaming 1 level tablespoon of butter with $2\frac{1}{2}$ tablespoons of flour and adding 1 pt. of cream or cream and milk; boil 3 minutes. In a granite basin put a layer of cream, then a layer of sliced boiled eggs; another layer of cream and repeat. Sprinkle rolled cracker over the top, dot with pieces of butter and brown in the oven.—Mrs. C. J. Jeffries, Winnetka, Ill.

EGGS BROUILLE.—Cut 2 mushrooms into dice, and fry them for 1 minute in 1 tablespoon of butter. Beat together 6 eggs, salt, pepper and $\frac{1}{2}$ cup milk or cream, and put them in a saucepan, add 3 tablespoons of butter and mushrooms to these ingredients. Stir over a moderate heat until the mixture begins to thicken. Take from the fire and beat rapidly until the egg becomes quite thick and creamy. Have slices of toast on a hot dish. Heap the mixture on these and garnish with points of toast. Serve at once. Soup stock may be substituted for the milk. A grating of nutmeg may be added if liked.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

EGGS IN BROWN BUTTER.—Cook 6 eggs in a tablespoon of butter until the whites are set, season with salt and pepper and place on a platter. Brown 2 tablespoons of butter in a pan, add 1 teaspoon of vinegar and $\frac{1}{2}$ cup water and pour over the eggs.—Mrs. Jennie Case, Franklin, Ill.

EGGS A LA BUCKINGHAM.—Have as many slices of toast as there are persons to be served. Either dip the crusts of the toast in hot water or pour hot salted milk over them. Make a cream sauce and cover toast and scramble as many eggs as there are persons to be served, pour over cream sauce and sprinkle grated cheese over the top to suit taste. Set in oven just long enough to melt cheese. Serve at once.—Mrs. H. B. Sanborne, Bartlett, Ill.

EGG BUTTER.—To 3 well-beaten eggs add 1 pt. of molasses. Boil until it thickens.—Mrs. C. J. Jeffries, Winnetka, Ill.

EGGS A LA CARACAS.—Pick over 2 ounces of smoked, dried beef and chop finely, add 1 cup tomatoes, $\frac{1}{2}$ cup of grated cheese, a few drops of onion juice, cinnamon and cayenne, to taste. Melt 2 tablespoons of butter, add mixture, and when heated add 3 eggs

well beaten. Cook until eggs are of creamy consistency, stirring and scraping from the bottom of the pan.—Mrs. Andrew Anderson, Kenilworth, Ill.

EGGS IN CASES.—Warm slightly 2 tablespoons butter, and mix with $\frac{1}{2}$ handful bread crumbs; 1 teaspoon minced parsley, salt and cayenne. Butter the bottoms of 6 souffle cases, put a little of the mixture in each and break a fresh egg on top, cover with bread crumbs and put in the oven to set or set on the broiler to brown the crumbs and set the eggs.—Mrs. John Barber, Mayfair, Ill.

CELERY EGGS.—Chop 6 cold hard-boiled eggs and 1 bunch of celery, season with salt and pepper, add 3 rolled crackers and 1 cup of milk. Fry in hot butter.—Mrs. C. J. Jeffries, Winnetka, Ill.

EGGS AND CHEESE.—Cover well with grated cheese a buttered flat dish and let the cheese soften in the oven. Break 3 or 4 eggs over it and return to the oven till the eggs are set; put on another grating of cheese and cover with bread crumbs; brown and serve very hot.—Mrs. J. Donohoe, Winnetka, Ill.

CODDLED EGGS.—Scald 1 cup milk, add 1 egg slightly beaten. Cook over hot water, stirring constantly, then add salt and pepper to taste, and serve on hot toast.—Mrs. J. C. Appleton, Bartlett, Ill.

EGGS—COLORADO STYLE.—Soak 1 cup of bread crumbs in 1 cup of milk. Beat 5 eggs very light and stir with the soaked crumbs, beating 5 minutes. Pour the mixture in 1 tablespoon of very hot butter, season with pepper and salt, and quickly stir with a fork for 3 minutes. Serve at once.—Mrs. C. J. Jeffries, Winnetka, Ill.

COLUMBUS EGGS.—Cut hard-boiled eggs in halves crosswise, cut a slice off of each end to make them stand up. Remove the yolks and chop and mix with minced veal, chicken or other delicate meat. Add a little cream and season with salt and pepper and a little nutmeg. Put this mixture into the whites, press it smooth and put the 2 halves together, like whole eggs.—Mrs. James Ellis, Palatine, Ill.

VARIATION I.—Take 1 dozen hard-boiled eggs and cut each in two around the center, cutting off also a little piece from one end so they can stand on end as did the egg Columbus handled. Pulverize the yolks and mix with some finely minced chicken, smoked tongue or lean ham; moistening with a little fresh butter or vinegar, seasoning with salt, pepper and mustard. Put this filling in the empty whites, press the 2 parts together and stand on a platter, like a whole egg. Pour a little vinegar over the remaining filling and pour over the eggs.—Mrs. C. J. Jeffries, Winnetka, Ill.

EGGS A LA COMMODORE.—Place hollowed circles of bread sauteed in butter in a deep dish and place a poached egg or scrambled eggs in the center of each one, first filling with a soup puree and pour over a rich Bechamel sauce, to which is added a few drops vinegar. Garnish with chopped truffles.—Mrs. C. E. Westinghouse, Mayfair, Ill.

EGG COQUELICOT.—1 can pimentoes, 2 tablespoons butter, $1\frac{1}{2}$ pts. milk, 2 tablespoons flour, 1 teaspoon salt, as many eggs, and slices of toast as there are persons to serve. Trim the tops from 1 can of pimentoes to make them even. Put these inside of custard or timbale cups. Break in each 1 egg, dust it lightly with salt and pepper, stand the cups in a hot baking dish of boiling water and cook in the oven until eggs are set. Allow 1 round of toast for each cup. While they are cooking rub 2 tablespoons each of butter and flour together; add $1\frac{1}{2}$ pts. milk and stir until boiling, then add the salt and pepper; pour this into the bottom of a heated platter, loosen the pimentoes from the edge of the cups, put a round of toast over the cups and turn out the contents by reversing. Stand the toast on which you have turned the egg, in the cream sauce; dust if you like with a little chopped parsley and send to the table.—Mrs. M. Anthony, Des Plaines, Ill.

CREAMED EGGS.—May be served on toast or in tureen. Cut 3 hard-boiled eggs lengthwise in 4 slices, place on a hot, shallow vegetable dish, set in oven or range closet to keep warm. Make a cream sauce of 1 tablespoon butter, 1 tablespoon of flour, and 1 cup of milk. Cook onion in the butter, add flour, rub smooth and brown if desired. Add milk and pour over eggs. Serve hot.—Mrs. E. D. Adkins, Wheeling, Ill.

VARIATION I.—Boil 6 eggs 20 minutes. Have 6 slices of toast on a hot dish. Put a layer of white or cream sauce on each one, and then part of the whites of the eggs cut in thin strips; rub part of the yolks through a sieve on the toast. Repeat this and finish with a third layer of sauce. Place in the oven for about 3 minutes, garnish with parsley, and serve.—Mrs. William Barnes, Bartlett, Ill.

EGGS WITH CREAM.—Melt 1 tablespoon of butter, stir in 1 cup of thin cream and when hot slip in the eggs very carefully. Season with salt and pepper to taste. When the whites are almost done, sprinkle with cheese and finish cooking and serve on slices of toast.—Mrs. M. A. Abbott, Palatine, Ill.

EGGS PREPARED IN CREAM.—Into custard cups or ramekin put 1 tablespoon of cream or milk top, break 1 or 2 eggs into each, dust with a little salt; set the cup in a pan of boiling water on stove and boil until the egg is set.—Mrs. Ella Fairchild, Palatine, Ill.

EGG CROQUETTES.—Chop 6 hard-boiled eggs fine, rub 1 tablespoon of butter and 2 tablespoons of flour together and add $\frac{1}{2}$ pt. of milk; stir over the fire until thick and smooth; add pepper and salt to taste. Chop the whites of the eggs very fine, or put them through a vegetable press, add them to the mixture; turn out to cool. When cold, take 2 tablespoons of this mixture in the hand, make it into a sort of well; put the yolk in the center, and fold the white mixture all over. Dip in egg and roll in bread crumbs, making a perfect ball. Fry in hot fat and serve with cream sauce, with chopped parsley.—Mrs. C. C. Cleveland, Bartlett, Ill.

EGGS CREOLE.—Boil 1 cup of rice. Put 2 tablespoons of butter in a saucepan, add 1 onion and 1 green pepper chopped; shake over fire until they are soft, not brown. Cut 4 peeled tomatoes into halves and press out the seeds; then cut them in pieces; add to the peppers and onion, cook 15 minutes and salt to taste. Remove the shells from 6 hard boiled eggs and put into a serving dish, pour over the sauce, heap the rice at the ends or at the sides, and send to the table.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

CUBAN EGGS.—Use 8 eggs for 6 people. Cook 4 tablespoons of sausage meat and 1 onion together over a hot fire for 5 minutes; beat the eggs thoroughly and add seasoning to taste; put the pan on a cooler part of the stove and pour in the eggs; stir till the eggs become thick and creamy, then pour into a warm dish and serve with buttered toast. The eggs may be poured over the toast if desired.—Mr. S. John Adkins, Wheeling, Ill.

CURRIED EGGS.—Make a sauce of a tablespoon of butter in which an onion has been simmered until done, but not brown, stir in 1 tablespoon of flour until it is smooth, add a teaspoon of curry powder, rub all to a smooth paste. Pour slowly into the saucepan, a cup of veal, mutton, chicken or any other soup stock left from the day before. Slice the eggs in a deep vegetable dish and pour this sauce over them.—Mrs. Almond Case, Palatine, Ill.

VARIATION I.—For 6 hard-boiled eggs take 1 dessertspoon of butter, and mix into it 1 tablespoon of flour, $\frac{1}{2}$ tablespoon of curry powder, and a little salt. Pour into this a $\frac{1}{2}$ pt. of boiling milk and set back on the stove to cook; stir until it begins to thicken like white sauce; pour this over the warm eggs and serve hot.—Mrs. C. F. Adams, Franklin, Ill.

VARIATION II.—Put 2 tablespoons of butter in a saucepan, add 3 onions, cut into very thin slices; stand the saucepan over very hot water and cook for 20 minutes; add 1 teaspoon of curry powder, ginger, salt and pepper to taste, and 1 tablespoon of flour; mix and add $\frac{1}{2}$ pt. of water; stir until boiling. Cut 6 hard-boiled eggs into thin slices; arrange them over a dish of carefully boiled rice on a hot platter; pour over the sauce and send to the table.—Mrs. Julius Casper, Wheeling, Ill.

VARIATION III.—Boil hard as many eggs as required, remove the shell, cut in halves, take out the yolks, mix all the yolks in a small basin with the curry powder, allowing 1 small teaspoon of curry to 2 yolks. Refill the halves of the whites with the mixture. Arrange the water-cress nicely in a glass dish forming a bed for the eggs to rest in.—Mrs. B. Reeves, Palatine, Ill.

EGG DAFFODILS.—Chop the whites of 6 hard boiled eggs fine, then run through a vegetable press. Have ready a cup of drawn butter sauce, seasoned with pepper, salt and onion juice.

Mix the whites with this, and keep hot over boiling water. Have ready rounds of toast buttered and slightly moistened with gravy, chicken, veal or turkey. Arrange on a hot platter and cover each round with the white mixture, flattening it on top. Run the yolks through the press, reducing them to a yellow powder; season with salt and pepper and put a spoonful on each white round.—Mrs. Mary Carpenter, Des Plaines, Ill.

DAINTY EGGS.—Beat white of 1 egg, put on a thin slice of toasted bread, add the beaten yolk to white, cover with tablespoon of cream. Cook 3 or 4 minutes in a hot oven; suitable for an invalid.—Mrs. Julius Casper, Wheeling, Ill.

DELICATE EGGS.—Beat eggs light, season with salt and pepper, put in buttered cups, place in steamer long enough to become thoroughly heated. Serve at once. Suited for an invalid.—Mrs. J. S. Putnam, Wheeling, Ill.

DEVEILED EGGS.—Have as many hard-boiled eggs as desired, remove shells and halve each egg lengthwise, slipping the egg yolks into a bowl, mash and mix with salad or mayonnaise dressing until free from lumps, make into balls and replace in the whites. Garnish with parsley and serve nested in lettuce and cress. Radishes make a nice garnish, thus giving the 4 colors, red, white, green and yellow. Grated cheese may be used in deviled eggs if desired.—Mrs. Frank Cress, Park Ridge, Ill.

VARIATION I.—Shell and halve lengthwise hard-boiled eggs, take out the yolks and rub them to a smooth paste with a tablespoon of mixed olive oil and minced ham, chicken or other desired meat, and a teaspoon of finely chopped parsley, season with salt and pepper and mix well. Fill the whites with the mixture and arrange on a glass dish on a bed of crisp lettuce leaves.—Mrs. Chas. Johnston, Des Plaines, Ill.

VARIATION II.—Mix the yolks of hard-boiled eggs with pepper, salt, finely chopped onion and mustard to taste, and cream to soften, rub smooth to return to the whites, laying the halves together.—Mrs. Ralph Charters, Park Ridge, Ill.

VARIATION III.—Mash the yolks with mustard, vinegar, salt and pepper to taste, form balls and return to the whites and serve cold.—Mrs. Edith Fairchild, Glen View, Ill.

VARIATION IV (hot).—Mash the yolks of hard-boiled eggs with butter, pepper, salt and cream. Refill hollows, lay together, put bits of butter on, set in oven and brown. The halves which have been filled with the prepared yolks may be put together and run through with a toothpick to keep them together and rolled in beaten white of egg and cracker crumbs and fried over a hot blaze in a teaspoon of butter and 1 of lard until brown.—Mrs. H. A. Sherman, Palatine, Ill.

DEVEILED EGGS ON TOAST.—Mix the yolks of 5 hard-boiled eggs, a dash of dry mustard, 1 tablespoon olive oil, salt, red and black pepper together in a bowl with the back of a silver spoon till smooth. Put $\frac{1}{2}$ pt. of milk, butter size of a walnut, which has been mixed with 2 teaspoons of flour, the whites of 5 eggs cut up fine, and salt, all into the chafing dish. Stir steadily till boiling hot. When done put thick slices of buttered toast in a dish, then the cheese, and last the hot white sauce, and serve.—Mrs. C. J. Jeffries, Winnetka, Ill.

DEVEILED EGGS.—Cut 6 hard-boiled eggs in halves lengthwise; take out the yolks and mix them thoroughly with 2 tablespoons of olive oil or melted butter, 3 tablespoons of vinegar and 1 tablespoon of celery salt. Fill in the yolk cavities with this mixture and serve on lettuce leaves garnished with a leaf of parsley on each one.—Mrs. Conklin, 914 No. 5th Ave., Maywood, Ill.

EGGS DIVORCOM.—Poach in boiling water to which a pinch of salt has been added, 1 egg to each person, lift off with a skimmer and lay on puree of onions and spread over a tablespoon of Bearnaise sauce to each egg. Fry an equal number of eggs, folding whites over yolks with a knife. Place on puree of spinach, spreading tomato sauce over and serve.—Mrs. Castle Hopkins, Winnetka, Ill.

EGGS A LA DURANGO.—Boil 6 fried Spanish peppers 20 minutes. Drain, remove seeds and skin and chop fine. Fry in a spoonful of lard with $\frac{1}{2}$ onion, chopped, and 1 clove of garlic. Add 1 cup well washed rice and cook until dry; then cover with soup stock, and cook until tender, add a lump of butter, and salt to taste, and break half a dozen eggs on top of the rice and scramble. Serve hot.—Mrs. William Myers, Franklin, Ill.

EGG ESCALFADOS.—Butter a deep dish, sprinkle with salt and break 6 eggs separately in it. Melt 1 oz. of butter and while it is hot stir it into 1 tablespoon of cream or milk. Pour it over the eggs, cover closely and bake in a moderate oven for 10 minutes.—Mrs. C. J. Jeffries, Winnetka, Ill.

WHITE HOUSE ESCALLOPED EGGS.—Cut 8 hard-boiled eggs in thin slices; put in a baking dish a layer of egg and then a layer of bread crumbs, salt and pepper, put small pieces of butter on each layer of egg; pour over all 1 cup of sweet cream or milk, set in a hot oven for 10 minutes.—Mrs. May C. Fletcher, Maywood, Ill.

EGG A LA ESPAGNOLE.—Chop very fine 2 small cloves of garlic and half a green pepper. Dice 2 small tomatoes or 1 very large one. Put in a saucepan a piece of butter the size of an egg; when melted, put in the tomatoes, garlic, and pepper. Cook slowly until tomatoes are done, then add the 6 eggs and salt. Stir and keep stirring until the eggs are thick. Serve quickly. This is easy to cook in a chafing dish.—Mrs. C. E. Westinghouse, Mayfair, Ill.

EGG FAREES.—Cut a slice from each end of 6 hard-boiled eggs and cut eggs in halves. Mash yolks until light, add $\frac{1}{4}$ teaspoon of pepper, $\frac{1}{2}$ teaspoon of salt, 1 tablespoon of butter, 4 tablespoons of milk and 3 drops of onion juice, mix thoroughly and heap high in the hollows of the whites. Place all on a tin plate or pan in the oven for 6 minutes. Arrange the eggs on a warm dish and pour over them a cream, Bechamel, tomato or curry sauce.—Mrs. Ella Fairchild, Palatine, Ill.

FRICASEED EGGS.—Allow 1 hard-boiled egg for each person, cut in halves lengthwise. Stand them around the sides of a small meat dish and pour over them a sauce made of 2 large spoons of flour, moistened with enough milk to make thick paste. When it is perfectly smooth add a small cup milk, a large lump butter, plenty of salt and pepper, and a large tablespoon parsley. Pour in another cup of boiling water and stir constantly over the fire until it bubbles. A nice dish for breakfast or supper.—Mrs. C. C. Cleveland, Bartlett, Ill.

VARIATION I.—Put 2 tablespoons of butter into the chafing dish; when melted add 1 tablespoon flour, stirring constantly, 1 sprig of parsley cut fine, $\frac{1}{2}$ dozen minced mushrooms and $\frac{1}{2}$ pt. of

white stock, veal or chicken. Simmer 5 minutes and add $\frac{1}{2}$ dozen hard-boiled sliced eggs. Boil up once and serve hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

FRICASEED EGGS AND ONIONS.—Slice 6 hard-boiled eggs lengthwise. Cut an onion in thin slices and fry in 3 tablespoons of butter until a delicate brown. Add 2 tablespoons of flour, pepper and salt to taste, nutmeg if desired, and 1 cup rich milk. Stir and boil a few moments. Add the eggs and set pan in a double boiler until eggs are re-heated.—Mrs. D. O. Dooley, Bensen, Ill.

CANADIAN FONDA.—Mix 2 tablespoons of flour smooth in a little milk and stir in the remainder of 1 cup of milk; add it with 1 tablespoon of butter to the well-beaten yolks of 6 eggs; mix the beaten whites lightly with them. Pour into a well-greased omelet tin, and cook in a moderate oven for 15 minutes. Sprinkle with powdered sugar and cinnamon, or with grated Parmesan cheese and serve immediately.—Mrs. C. J. Jeffries, Winnetka, Ill.

FONDA AU GRATIN.—Melt 3 tablespoons of butter, stir in a tablespoon of flour and mix well. Add the yolks of 4 eggs and $\frac{1}{4}$ pt. of milk and let it simmer for 2 minutes, stirring; then take it from the fire. Shred 4 oz. of cheese into thin slices and stir into the mixture; season with salt and pepper.—Mrs. C. J. Jeffries, Winnetka, Ill.

FRIED EGGS.—Have enough clear boiling fat in a frying pan to cover an egg broken in, if dripping is used strain the fat and return it to the clean pan. Break the eggs separately into a cup; drop each carefully into the fat, which should be piping hot to prevent running together. Dip up the fat with a spoon and pour it gently over the eggs as they cook until a delicate white coating forms, through which the yolk blushes. Fry a longer or shorter time, as desired, soft or hard. You need no test but eye and touch.—Mrs. Ernest D. Dean, Glen View, Ill.

VARIATION I.—Put a tablespoon of fat in a frying pan and when hot break in eggs carefully. Season to taste and then add 1 teaspoon of water and cover pan tightly. The eggs both steam and fry and are very tender.—Mrs. Frank Ferguson, Franklin, Ill.

VARIATION II.—Heat omelet pan. Put in 1 tablespoon butter; when melted, slip in an egg, and cook until the white is firm.

Turn it over once while cooking. Add more butter as needed, using just enough to keep egg from sticking.—Mrs. C. Buttercup, Bensen, Ill.

FRIED EGGS AND BACON.—Fry 12 thin slices of bacon until crisp; take them out and keep hot in the oven. Break 6 eggs separately into the boiling fat and fry until brown. Serve with the eggs laid over the bacon, and small fried squares of bread placed around. Hash can be used instead of bacon.—Mrs. C. J. Jeffries, Winnetka, Ill.

POACHED EGGS, SPANISH STYLE.—Heat an earthen pan slowly and melt in it a tablespoon of butter; add a teaspoon of salt, a little pepper and a small onion minced very fine; parsley and sweet herbs may be substituted instead of the onion. Drop in the eggs one at a time; do not stir, but let them brown a little; turn carefully and brown the other side. Serve in the same dish as hot as possible.—Mrs. C. J. Jeffries, Winnetka, Ill.

FRIED EGGS WITH BROWN SAUCE.—Put a lump of butter into the frying pan, and when it hisses sharply, fry the eggs. When done, dish and keep them hot over boiling water. Melt 2 tablespoons of butter, add 1 tablespoon of flour; fry brown, then add 1 tablespoon of vinegar and a little onion juice with pepper and salt. Boil the whole together for 2 minutes; pour it over the eggs and serve.—Mrs. Alex. Drexel, Park Ridge, Ill.

FRIED EGGS WITH VEAL.—Chop veal fine and mix with white sauce; season highly, bring to a boil and mold in the middle of a hot platter. Against this hillock of mince lay fried eggs, neatly trimmed, and outside of these curled strips of fried breakfast bacon. This dish will be much improved by the addition of half a can of mushrooms, minced fine.—Mrs. Tom Bell, Bartlett, Ill.

FRIED EGGS WITH POTATOES.—Slice cold boiled potatoes and fry in butter till nicely brown; in the meantime beat 1 or 2 eggs and stir into the potatoes nicely, and take up at once so as not to harden the egg, but merely to cook slightly. One egg is enough for 3 or 4 persons.—Mrs. Martha Barber, Mayfair, Ill.

EGGS IN FORCEMEAT.—Shell and cut 4 hard-boiled eggs in two and rub the yolks through a sieve or strainer; rub 1 tea-

spoon of flour and 2 tablespoons of butter together, add 1 cup of soup stock seasoning, 1 slice of onion and 1 teaspoon of lemon juice, 1 clove, 1 bay leaf and a sprig of parsley, stew gently 12 minutes and then strain it over cup bread crumbs and meat which must be well mixed. Fill the egg hollows with some of this mixture and spread the rest on a small platter. Stand the filled eggs in this bed of forcemeat and decorate them and it with little mounds of the sifted yolks. Bake in a moderate oven 8 minutes. Serve with $\frac{1}{2}$ pt. of tomato, Bechamel or brown sauce poured over the dish or in a separate dish. Nice for luncheon. Serves 6.—Mrs. T. R. Barker, Kenilworth, Ill.

EGGS AU GRATIN.—Cut hard-boiled eggs in slices and lay them in a deep dish in close circular rows. Make a sauce of a tablespoon of butter, the yolks of 4 eggs, a little grated cheese and $\frac{1}{2}$ cup of sweet milk. Stir this over the fire until it thickens, pour it over the eggs, strew some bread crumbs on the top and bake for about 10 minutes. Serve hot. Nice for Lent.—Mrs. Anna Brinkley, Winnetka, Ill.

VARIATION I.—Remove shells from 6 hard-boiled eggs, cut a thin slice from each end, cut in half crosswise. Remove yolks and stand the white cups or baskets on a shallow buttered dish. Rub yolks to a smooth paste; add $\frac{1}{4}$ cup of either grated cheese, minced ham, tongue, chicken, fish or any left-over meat preferred, a speck of cayenne pepper, and moisten with vinegar and olive oil or melted butter. Shape into balls size of yolks and return to whites; sprinkle with grated cheese or chopped parsley and cover with white, cream or tomato sauce and buttered bread crumbs. Brown in oven and serve hot, garnished with parsley. The eggs may be quartered, sliced or chopped, covered with the sauce and grated cheese and buttered bread or cracker crumbs and browned. Onions may be added if desired.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

GOLDEN ROD EGGS.—Slice whites of 6 hard-boiled eggs over 6 slices of toast, then pour cream dressing over this; grate the yolks and garnish.—Mrs. Emma Gray, Maywood, Ill.

EGGS A LA GOLDEN ROD.—Make a thin white sauce with butter, flour, milk and seasonings. Separate yolks from whites of

3 hard-boiled eggs. Chop whites finely, and add them to the sauce. Cut 4 slices of toast in halves lengthwise. Arrange on platter, and pour over the sauce. Force the yolks through a potato ricer or strainer, sprinkling over the top. Garnish with parsley and remaining toast, cut in points.—Mrs. Chris. Anderson, Kenilworth, Ill.

GRIDDLED EGGS.—Arrange small muffin rings on a hot, buttered griddle, drop an egg in each, and turn as soon as lightly browned.—Jane Andrews, Mayfair, Ill.

INDIAN EGGS.—Cut a small slice from each end of some hard-boiled eggs and cut them into halves the round way. Take out the yolks and pound them and mix them well with a mixture made as follows: A heaping teaspoon of curry powder, 2 oz. butter, and a dessertspoon of essence of anchovy, well blended and cooked in a sauce pan. Fill the eggs with the mixture. Serve with garnished watercress and rolled bread and butter.—Mrs. Edward Abbott, Palatine, Ill.

EGG A LA HAVANA.—Boil 8 eggs 10 minutes, cut them into slices, chop 2 small Spanish onions and 6 tomatoes, season with pepper and salt, and fry them with $\frac{1}{2}$ cup of bread crumbs in 2 oz. of butter. Add $\frac{1}{2}$ pt. of stock and stir for 10 minutes after it boils. Place the slices of eggs in the liquid and warm through.—Mrs. C. J. Jeffries, Winnetka, Ill.

HUNGARIAN EGG.—Place a piece of butter size of a walnut in a pan (after having boiling water to heat the pan); let it melt, add an onion chopped fine, and cook until soft. Add 1 pt. strained tomatoes, let it come to a boil, add $\frac{1}{2}$ lb. mild cheese cut fine, stir until smooth, break in 3 eggs and stir hard until the eggs are done. Be careful not to break the yolk in stirring, or it will result in a hard lump. Serve on crackers or buttered toast.—Mrs. C. J. Jeffries, Winnetka, Ill.

EGGS, HUNGARIAN STYLE.—1 teaspoon paprika, $\frac{1}{2}$ teaspoon salt. Wash 1 cup rice, boil until tender, drain and dry. Arrange this in the form of a mound in the center of a platter. Poach 6 eggs; lift them carefully and place them over the rice. Rub 2 tablespoons each of butter and flour together, $\frac{1}{2}$ pt. vegetable stock, or water, and season with paprika. Stir until boiling;

add the salt, pour this over the eggs and rice and send at once to the table.—Mrs. E. J. Barnes, Bartlett, Ill.

EGGS HUNTINGTON.—Make a sauce of 1 tablespoon each of butter and flour, $\frac{1}{3}$ cup soup and $\frac{1}{3}$ cup milk; add 4 hard-boiled eggs finely chopped, and salt and cayenne. Fill buttered ramekin dishes with mixture, sprinkle with grated cheese, cover with cracker crumbs and bake in a moderate oven until crumbs are brown.—Mrs. John Barr, Mayfair, Ill.

JAPANESE EGGS.— $\frac{1}{2}$ pt. of cream sauce, 6 eggs, 1 tablespoon of chopped parsley, a suspicion of onion, 1 tablespoon of soy. Hard boil the eggs. Carefully boil 1 cup rice, drain and turn it into the center of a meat platter, making it into a sort of plateau; cut 6 hot hard-boiled eggs in halves crosswise, press them down into the rice, pour cream sauce to which you have added a little onion with finely chopped parsley or cress. The eggs may be cut into slices, one overlapping the other all over the top of the rice, and the cream sauce poured over. This dish may be varied by using tomato sauce in the place of cream sauce. The edge of the dish may also be garnished with broiled sardines, or smoked salmon.—Mrs. Wm. Barton, Park Ridge, Ill.

KENTUCKY EGGS.—Take the required number of eggs and make a small opening in the end of each and beat up its contents with a toothpick, a tiny spoon or any similar implement; take out a little of the beaten egg and stir in a little grated ham, salt, pepper and a dash of mustard. Mix well and set the eggs in a pan, open end up, bracing them so they will not tip over. Now pour into the pan enough hot water to almost cover the shells, taking care that none of it gets into them. Cook hard, break off the shells and serve, garnished with parsley.—Mrs. John Masters, Park Ridge, Ill.

EGGS A L'ARDENAISE.—Beat 6 eggs to a stiff froth, season with a half teaspoon each of onion juice and chopped chives, and 1 teaspoon of finely chopped parsley, salt and pepper to taste. Butter a bake dish and turn in the eggs, pour on top very carefully 4 tablespoons thick cream. Place at equal distance the unbroken yolks, and bake in a quick oven until yolks are well set. Serve in the same dish.—Mrs. John Milton, Kenilworth, Ill.

EGGS A LA LEE.—Cover circular pieces of toasted bread with thin slices cold boiled ham. Arrange on each a dropped egg and pour white sauce over.—Mrs. M. A. Mass, Glencoe, Ill.

EGGS A LA LIVINGSTONE.—Beat 4 eggs slightly and add $\frac{1}{2}$ cup stewed and strained tomatoes, salt, and paprika. Melt 2 tablespoons butter in an omelet pan, add seasoned eggs, and cook same as Scrambled Eggs. Spread slices of toasted bread with white sauce. Pour over the eggs and sprinkle with truffles.—Mrs. Edith Mosely, Palatine, Ill.

EGGS A LA LUCCHESI.—Fry an onion nearly brown, add $\frac{1}{2}$ pt. of milk and 6 halved hard-boiled eggs. Stir over a slow fire 3 or 4 minutes, and add the beaten yolks of 2 eggs, a dessert-spoon of chopped parsley, an oz. of grated cheese and a pinch each of cinnamon, pepper and salt. Stir over a slow fire 6 or 8 minutes, squeeze lemon juice over the whole, and serve hot.—Mrs. Martin Miller, Wheeling, Ill.

LUCANIAN EGGS.— $\frac{1}{2}$ cup grated cheese, essence anchovy, $1\frac{3}{4}$ cups white sauce, salt and paprika, onion juice, $\frac{3}{4}$ cup buttered crumbs. Cut 5 hard-boiled eggs in eighths lengthwise, add 1 cup cooked macaroni, $1\frac{3}{4}$ cups white sauce, $\frac{1}{2}$ cup grated cheese, essence of anchovy, onion juice, salt and paprika. Arrange in buttered baking dish, cover with buttered crumbs and bake until crumbs are brown.—Mrs. P. T. McLaren, Mayfair, Ill.

LYONNAISE EGGS.—Cook 1 chopped onion in 2 tablespoons of butter for 10 minutes, then add 1 tablespoon of flour and cook till the mixture is smooth and frothy, stirring constantly. Gradually pour in 1 cup of milk and cook 3 minutes, stirring the first minute; season with salt and pepper to taste. Pour this sauce into a deep, hot plate, and carefully break into it 6 eggs; cover the eggs with $\frac{1}{2}$ cup of grated bread crumbs and cook in a moderately hot oven 4 minutes. Serve in the baking dish. If a strong flavor of onions is disliked, strain the sauce into the heated plate, thus keeping out the onion pulp.—Mrs. John Adkins, Wheeling, Ill.

EGGS MAITRE D'HOTEL.—Slice and fry Spanish onions in butter, but do not let them brown. Add a little flour, hot milk, chopped parsley, salt and white pepper, and let thicken. Cut the

eggs that have been boiled for 10 minutes into quarters, lay them in the sauce, when hot, arrange in a dish and pour the sauce over them.—Mrs. C. J. Jeffries, Winnetka, Ill.

EGG EN MARINADI.—Mix equal quantities of water and good meat gravy, 2 tablespoons of each, with a teaspoon of vinegar and a seasoning of pepper and salt; put it into a stew-pan and stir in gradually 2 well-beaten eggs. When it thickens, and before it boils, have ready 6 poached eggs, and pour the sauce over them. Garnish with parsley.—Mrs. C. J. Jeffries, Winnetka, Ill.

EGGS A LA MARTIN.—For the sauce take 1 heaping tablespoon of butter, and a heaping tablespoon of flour, put them in a pan over the fire till both are combined there. Add the milk and stir till it boils, season with a pinch of salt. Pour this on a platter and sprinkle grated cheese over it, then carefully break 4 eggs on to the sauce and bake them in an oven till the eggs are cooked, about 10 minutes.—Mrs. Almond Case, Palatine, Ill.

EGGS A LA MARTIN WITH SPINACH.—Cover the center of a platter with finely chopped spinach. Beat 3 eggs slightly, add 3 tablespoons hot water, $\frac{1}{3}$ teaspoon salt, 1 tablespoon each red and green pepper cut in strips, and 1 tablespoon cooked ham cut in very small pieces. Heat omelet pan, put in $1\frac{1}{2}$ tablespoons olive oil, and as soon as heated pour in mixture. Cook same as French Omelet and turn on to spinach. Garnish with parsley.—Mrs. C. F. Adams, Franklin, Ill.

EGGS MEJIDOS.—Beat 6 eggs well, add 2 tablespoons of sugar and a small cup of boiling water. Beat the whole together a second time. May be served on toast.—Mrs. C. J. Jeffries, Winnetka, Ill.

EGGS MEXICANA.—1 onion, 1 green pepper, 1 red pepper, $\frac{1}{2}$ pt. tomatoes, 1 teaspoon salt, saltspoon of pepper, 6 or 8 eggs. Put 2 tablespoons of butter in a saucepan, add 1 onion and 1 green pepper, chopped; shake until the onion is soft, not brown; add $\frac{1}{2}$ pt. tomatoes, salt and pepper. Shir the eggs as either in individual dishes, 2 to a dish, or on a platter. When the eggs are ready to serve put the sauce by spoonfuls around the edge of the dish. May be made without high seasonings.—Mrs. B. Reeves, Palatine, Ill.

MINCED EGGS.—Chop up, not too fine, 4 or 5 hard-boiled eggs. Put over the fire, in a saucepan, 1 tablespoon of butter, and when it begins to bubble, stir into it one tablespoon of flour; cook 1 minute, then add 1 cup of hot milk. When it cooks thick, like cream, put in the minced eggs. Stir it for a few minutes and serve garnished with sippets of toast.—Mrs. Mary Carpenter, Des Plaines, Ill.

MIRRORED EGGS.—Butter as many teacups as you need and sprinkle over them chopped parsley, a grating of lemon peel and a dash of onion and pepper and salt all mixed together. Break a fresh egg into each cup and steam till set. Spread circles of hot toast with butter and anchovy paste, turn an egg on each and serve.—Mrs. J. S. Putnam, Wheeling, Ill.

EGGS AU MIROIR.—Cover the bottom of a stoneware or silver platter with a few fresh bread crumbs. Break in as many eggs as necessary for the number of persons to be served. Dot with bits of butter using about a tablespoon to each 6 eggs. Stand the platter over hot water in the oven, until the eggs are set. Dust with salt and pepper and serve.—Mrs. Frank Cress, Park Ridge, Ill.

EGGS A LA MODE.—Remove the skin from 1 dozen tomatoes, cut them up in a saucepan, add a little butter, pepper and salt; when sufficiently boiled, beat up 5 or 6 eggs. Just before served, turn them into the saucepan with the tomatoes, and stir one way for 2 minutes.—Mrs. C. J. Jeffries, Winnetka, Ill.

EGGS MORNAY.—Break egg and slip into buttered egg-shirrsers, allowing 1 or 2 eggs to each shirrer, according to size. Cover with white sauce, seasoned with $\frac{1}{3}$ cup grated cheese, paprika, and yolks of 2 eggs; cover with grated cheese and bake until firm.—Mrs. Chas. Johnston, Des Plaines, Ill.

MOULDED EGGS.—Prepare a round of toast for each egg. Butter same number of small teacups or individual moulds, and sprinkle each with a little finely chopped parsley. Break each egg gently into a saucer and slip into the moulds. Stand the moulds in a pan, pour boiling water around them and bake until set (about 8 or 10 minutes). Turn each out on a round of toast

arranged on a hot platter and pour tomato or cream sauce around on the toast.—Mrs. Ralph Charters, Park Ridge, Ill.

MOULDED EGGS IN PIMENTOS.—Line buttered timbale, or other moulds with canned pimentos; break an egg into each mould, and poach until the egg is set; then turn from the moulds on to rounds of buttered toast and serve with cream sauce.—Mrs. Edith Fairchild, Glen View, Ill.

EGGS IN A NEST.—Pile the beaten white of an egg on a round slice of toast, giving it the form of a nest; drop in the yolk and let cook in a moderate oven until set. In this case the toast takes the place of water. If desired the toast may first be spread with anchovy paste, fine-chopped ham or chicken, stirred into a white sauce.—Mrs. H. A. Sherman, Palatine, Ill.

VARIATION I.—Separate the white and yolk of the egg, beat the white stiff, seasoning with a pinch of salt; put it in a buttered cup, make a hollow in the center and drop the yolk into it. Stand the cup in a saucepan, pour water around it, cover closely and cook until the white is set on top. Dust with pepper.—Mrs. C. E. Westinghouse, Mayfair, Ill.

VARIATION II.—Beat to a froth the whites of 6 eggs, a little pepper and salt, pour into a buttered baking tin, dip upon it 6 tablespoons nice cream, 1 only in a place; upon each spoonful of cream drop 1 of the yolks (being careful not to break them), place in moderately hot oven to cook, and serve hot as omelet.—Mrs. C. C. Cleveland, Bartlett, Ill.

NESTING EGGS.—Whites of 6 hard-boiled eggs into long straws. Heat a flat baking dish and arrange the shreds around the inner edge. Have ready a handful of shredded celery, which has been stewed tender in a little milk, then seasoned. Lay this inside of the lines of white shavings and put a few spoonfuls of melted butter over both. Set in the oven until very hot. Pick to pieces a cup of cold boiled or baked fish and run the yolks of the eggs through the colander or vegetable press. Mix with the fish, moisten with drawn butter, and mold into egg-shaped balls. Dispose these neatly within the "nest," and pour over them a cup of drawn butter to give the desired whiteness. Set in the oven for a few minutes to get them heated through and serve. Stewed

celery left over from yesterday's dinner, and cold fish, chicken or other meat may be used for this.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

EGGS NUREMBERG STYLE.—Put an egg in boiling water and let it simmer gently for 10 minutes. Take it out, remove the shell and dip it in a batter. Fry it in hot butter until it is browned all over, then dip it in again and repeat until the ball is large. Serve on a hot dish and pour wine sauce over it.—Mrs. C. J. Jeffries, Winnetka, Ill.

PLAIN OMELETTE.—1 egg to each person and 2 for the pan. Beat lightly with egg beater, add 1 tablespoon of sweet milk for each egg used, season with salt and pepper to taste, fry in hot butter till rich brown. While frying, turn the pan and shift it over the fire so that all parts receive equal heat. If it gets too hot lift the pan for an instant as the omelette cooks. **Do not let it burn.** Raise the omelette, at the edges, with a knife as it sets, passing the knife farther and farther under it as it grows firm, and letting the butter run under, and the air pass in, to keep from scorching. When you can raise it to the middle and it is high and fluffy, take the pan off and set it in the oven on the grated shelf, to finish setting the top of the omelette firmly, which will be quickly done. It may be either browned and served in a round, upon a large dish, or turned half upon the other in the usual omelette shape, as soon as it ceases to be at all liquid. Slip or turn upon a hot dish, put a hot cover over it and send it instantly to the table. If omelette must stand after cooked, put the platter on which it has been placed over a pot of boiling water to keep the omelettes warm. Do not leave in pan.—Mabel E. Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—6 well-beaten eggs (yolks and whites beaten separately). Add a tablespoon of milk for each egg. Season with pepper and a very little salt (as salt is liable to make omelette flat). Add a little chopped onion. Fold whites and yolks of eggs together, then all milk. Have pan good and warm. Put in enough butter to nicely grease pan. Pour in part of the mixture, and when golden brown on under side, roll, let stand for a minutes or two to let center cook.—Naomi T. Compton, Kenilworth, Ill.

VARIATION II.—Make a batter of 3 eggs, 1 cup milk or white stock and 2 tablespoons of flour; beat it well and add $\frac{1}{2}$ cup of grated ham. Fry in nice fat or drippings of roasted ham.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

ALMOND OMELETTE.—Beat yolks of desired number of eggs until thick and lemon colored, add salt and pepper, and cut and fold in whites of eggs beaten until stiff and dry. Put $\frac{3}{4}$ tablespoon of butter in a hot omelette pan, cover bottom of pan with shredded almonds, turn in mixture, and cook and fold same as plain omelette. This may be made a sweet omelette by adding caramel and vanilla to the beaten yolks and pouring the following sauce around it on the platter. It is then called Caramel Almond Omelette.

CARAMEL SAUCE.—Pour 1 cup of sugar in omelette pan, and stir constantly over hot part of range until melted to a bright brown syrup. Add $\frac{3}{4}$ cup of hot water, and let simmer 10 minutes.—Mrs. C. Maybee, Mayfair, Ill.

APPLE OMELETTE.—Pare and core 6 or 8 large cooking apples, stew in preserving pan till quite soft. Mash, add 1 cup sugar, an oz. of butter, and season with cinnamon. Let apples cool, put in beaten yolks of 4 eggs and stir well together. Beat the whites to a stiff froth, add to the mixture, pour all into a low pudding basin, and put into hot oven to brown. A nice accompaniment to roast pork or boiled spare rib.—Mrs. Chas. C. Clark, Wheeling, Ill.

ASPARAGUS OMELETTE.—Boil in salted water until cooked 8 or 10 stalks of asparagus. Cut the green part into small pieces. Make plain omelette in the usual way, mixing the asparagus in with the beaten egg before pouring into the pan, or placing them while hot on the omelette before folding it.—Mrs. D. C. Miller, Des Plaines, Ill.

BAKED OMELETTE.—Have the oven hot. Put 2 tablespoons bacon or ham drippings or butter into a medium sized cast-iron frying pan, and place where it will get hot without burning. Beat 4 eggs without separating until very light; add salt and pepper to taste. Run the dripping around the pan to grease

the bottom and sides. Turn $\frac{1}{2}$ cup milk into the eggs, carry the bowl to the hot pan. Place immediately in the oven and bake until set in the center. Run a knife around the edge, stand the pan vertically at the edge of a hot platter, and the omelette will roll out freely. This is a delicate omelette, but must be served the moment it is cooked.—Mrs. May Friend, Winnetka, Ill.

VARIATION I.—Take 6 eggs and beat the yolks and whites separately, put in 2 tablespoons of flour, 1 teaspoon baking powder, 1 teaspoon salt into a pudding dish. Pour both yolks and whites of eggs into the dish and beat. Next, add $\frac{1}{2}$ cup of milk or white stock. Put into a spider greased well with butter. Put into a quick oven, bake a light brown, when done spread with butter and roll.—Mrs. S. A. Christy, Arlington Heights, Ill.

VARIATION II.—Separate whites and yolks of 6 eggs. Add a pinch of salt to whites and beat until very light. Beat yolks with a little salt, pepper, and 4 tablespoons cream. Pour yolk mixture into hot buttered pan, set on stove until it sets, then spread whites over it, and put it in oven until slightly browned. Remove, lift one side with a broad knife, roll it up and place on hot platter. Serve at once.—Mrs. Mose Casey, Franklin, Ill.

BREAD OMELETTE.—Beat the yolks of 3 eggs and add $\frac{1}{2}$ cup milk, a piece of butter the size of a walnut, $\frac{1}{2}$ cup bread crumbs, salt and pepper to taste. Stir into this carefully the beaten whites and mix very lightly. Have a very smooth frying pan, hot, turn in the mixture gently, and set it over a clear fire, being very careful not to burn, shake occasionally to see that the omelette does not stick. Stand the frying pan in the oven for a moment to set the middle. When done toss it over on a warm platter to bring the brown side of the omelette uppermost, or fold over half and turn out in the center of a platter. Serve immediately or it will fall.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

BOILED OMELETTE.—Beat 5 eggs quite light. Add pepper, salt, and a little minced parsley and a cup of cream or sweet milk. Butter your cups or molds and pour them half full of the mixture. Set in a pan of boiling water, boil 15 minutes and serve hot.—Mrs. Nathan Morris, Glencoe, Ill.

VARIATION I.—Soak 3 tablespoons of stale crumbs in a cup of milk for 2 hrs. Beat 6 eggs—whites and yolks separated—very light. Into the yolks stir the soaked crumbs and season the mixture with salt and pepper. Last of all, stir in with a few light strokes the stiffened whites. Butter a deep pudding dish, pour the mixture into this, set it on the lower grating of a quick oven and bake until light and brown. Sift brown crumbs over the top and serve the omelette as soon as it is removed from oven.—Mrs. B. C. Moore, Bartlett, Ill.

VARIATION II.—Scald as follows: $\frac{3}{4}$ cup milk, $\frac{1}{2}$ cup bread crumbs, salt, and pepper and butter the size of a walnut. Then mix with the beaten yolks of 3 eggs. Beat whites stiff and fold in just before putting in pan. Fry brown on both sides. Peas or corn may be added if wished.—Mrs. Phillip D. Moore, Kenilworth, Ill.

CAKE OR COOKIE OMELETTE.—Prepare 1 tablespoon of grated and sifted crumbs and soak in milk, water, cream, white wine, gravy, lemon juice, brandy or rum, according to flavor and sweetness desired. Thoroughly beat together 4 eggs with a little nutmeg, pepper and salt, now add the crumbs and beat constantly (or the omelette will be crumbly) until the frying-pan is buttered and made thoroughly hot; pour in the omelette; cook till set; turn it on a dish; fold double and serve. For a sweet omelette, stale sponge cake, grated cookies, sweet crackers or pound cake may be used, and lumps of currant jelly should decorate it. Sift pounded loaf sugar over it when served.—Mrs. D. C. Allen, Arlington Heights, Ill.

CHEESE OMELETTE.—Take a tablespoon of grated cheese for each egg used. Beat the eggs slightly, add $\frac{1}{2}$ teaspoon of butter, salt, cayenne, and half of the cheese. Melt remaining butter, add mixture, and cook until firm, without stirring. Add remainder of cheese as the omelette begins to thicken. When nicely browned, turn out on a hot dish. A little cheese may be grated over it before serving.—Mrs. A. A. Alton, Glen View, Ill.

CHICKEN OR TONGUE OMELETTE.—Mince quite fine 1 cup of chicken or tongue in 1 teacup of cream or milk, mix and warm 1 tablespoon of flour. Make a plain omelette and spread on

this mixture just before folding it over. This is better than using the dry, minced chicken or omelette.—Mrs. A. L. Farrell, Bensenville, Ill.

CREAMY OMELETTE.—Beat number of eggs desired lightly with a spoon until you can take up a spoonful. Add a scant $\frac{1}{2}$ teaspoon of salt, $\frac{1}{2}$ a saltspoon of pepper, 4 tablespoons of milk or cream, and mix well. Butter a hot omelette pan, and before the butter browns, turn in the mixture. Then, with the point of a fork, pick or lift up the cooked egg from the center and let the uncooked egg run under. This leaves the butter on the pan, and is better than stirring. Continue the lifting until the whole is of a soft, creamy consistency, then place it over a hotter part of the fire to brown slightly, fold, and turn out as usual.—Mrs. Ben Dunn, Palatine, Ill.

CORN OMELETTE.—4 eggs, $\frac{1}{2}$ cup of milk, 1 tablespoon of butter. Beat 4 eggs, and add to them salt, pepper, $\frac{1}{2}$ cup milk, and 1 pt. of cold boiled corn. Fry like a plain omelette.—Mrs. Frank Darling, Kenilworth, Ill.

OMELETTE WITH DATES.—Beat the whites of 6 eggs to a stiff froth; beat 3 yolks and add juice of $\frac{1}{2}$ lemon and 3 tablespoons of powdered sugar, fold in the whites carefully and add 12 dates. Have a baking dish well buttered, turn the omelette in and bake in a hot oven till a golden brown. Serve at once.—E. G. Harris, Winnetka, Ill.

FANCY OMELETTE.—Add either a little fine herb seasoning, a little chopped parsley, a little mace to the pepper and salt, some fine minced ham with a bit of chopped onion, chopped tomatoes—in which case beat a tablespoon of flour with butter and cream and use perhaps, 3 moderate sized tomatoes, or any other mixture desired, to the beaten yolks, and then add the stiff whites. This is often a good way to use left-overs in small quantities.—Mrs. Fay Fadden, Bartlett, Ill.

FISH OMELETTE.—Add a cup of any kind of cold fish, flaked fine, cream enough to moisten it, 1 tablespoon of butter, and pepper and salt to taste. Make a plain omelette and spread in the fish mixture just before folding.—Miss F. Farley, Willmette, Ill.

VARIATION I.—Boil a shad roe 20 minutes in salt water. Chop it fine and add salt to it, a cup of any kind of cold fish broken fine, season with salt and pepper and warm it in a cup of cream sauce. Make a plain omelette with 6 eggs. When ready to fold, spread the prepared fish on it. Roll up, dish, and serve immediately.—Mrs. C. D. Ellis, Park Ridge, Ill.

FRENCH OMELETTE.—Scour a medium sized omelette pan with salt to make sure it is smooth. Put 3 teaspoons butter in and stand where the butter will soften but not melt. Break 3 eggs into a bowl, and beat them with a fork just enough to mix them without making them foamy, then stir in 3 tablespoons hot water. Stand the platter where it will heat, and have the salt and pepper shakers and a broad-blade, flexible knife at hand. Move the omelette pan toward the fire, and melt the butter enough to let it run over the bottom and sides. Pour in 3 eggs and stand where the mixture will cook very slowly. When it begins to set at the bottom, run the knife under from each side and let the top liquid part run under. Continue this until no more will run under, then dust with salt and pepper, roll it up and turn out on the hot platter, and serve at once. The secret of success here is slow cooking, so that the egg is jellied instead of toughened. It is difficult for most people to handle any more than 3 eggs at a time, so that it is not easy to provide a large family with French Omelette. In such case, it is wiser to take the same ingredients, cook in the same way until it begins to set on the bottom, then keep scraping it off the bottom until the whole is thickened, and turn out a dish of scrambled eggs.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—Scald $\frac{1}{2}$ pt. sweet milk and pour over cup grated bread crumbs, then add 1 onion and 3 well beaten eggs, a little salt and pepper; fry in a well buttered pan, and roll. Garnish with lettuce or parsley, and serve hot.—Mrs. Geo. F. Brady, Mayfair, Ill.

HAM OMELETTE.—Make a plain omelette, and when it begins to thicken, scatter a cup of finely chopped ham. Fold and serve. The ham may be scattered over the bottom of the pan and heated in the butter before pouring omelette in, if desired. The quantity of ham may be lessened or increased according to the

size of the omelette and the taste.—Mrs. Emmet Edmonds, Glencoe, Ill.

OMELETTE AUX FINES HERBES.—Chop finely, parsley, thyme, summer savoy, chives or any green herbs you fancy. Make 2 tablespoons in all, season with paprika and celery salt. Make an omelette in the usual way, pour into the pan, and before it forms, sprinkle the herbs over the surface, stirring gently to mix them. Cook them as you would a plain omelette. A parsley omelette is made according to this recipe, using no herbs except parsley.—Mrs. John Adkins, Wheeling, Ill.

JAM OMELETTE.—Make as a plain omelette of 6 eggs, omitting the pepper, lay on a hot dish, spread over with apricot jam, roll up, and sift over with sugar, warmed apricot juice should be poured around. Time 5 or 6 minutes. Enough for 5 people. It is quickly made if in a hurry.—Mrs. Almond Case, Palatine, Ill.

JELLY OMELETTE.—Make a plain omelette, and just before folding, spread with any kind of jelly (currant or grape is best). Fold quickly, and serve. Melted jelly poured around it after folding is an improvement.—Mrs. C. F. Adams, Franklin, Ill.

OMELETTE AU LARD.—Cut up in the shape of dice a $\frac{1}{2}$ cup of pork. Put a piece of butter the size of a walnut in a frying pan, and when it is hot, fry the pork in it. When quite crisp, add 6 well-beaten eggs and pepper. Finish as an ordinary omelette.—Mrs. Julius Casper, Wheeling, Ill.

OMELETTE AU FROMAGE.—Prepare as for plain omelette, and beat some grated cheese with the eggs.—Mrs. B. Reeves, Palatine, Ill.

LEFT-OVER OMELETTE.—Any cold meat, fish, fowl, or vegetables may be used up in this manner. Free it from the skin, gristle and fat; mince it or pound it to a paste in a mortar. Use 1 tablespoon of meat to every 4 eggs; toss it in a buttered frying pan over a good fire till it begins to brown. Either pour the beaten eggs upon it or beat it in with the eggs, or spread it upon them after they have begun to set in the pan. Serve hot, with or without a sauce, and garnish with sprigs of crisp herbs, pickles, or

lemon slices. In beating the eggs, a little milk gravy, white wine or water, may be added with advantage. Left-over eggs prepared in any style, may be worked in this omelette.—Mrs. Mary Carpenter, Des Plaines, Ill.

LITTLE OMELETTE.—When the family come irregularly to breakfast, prepare your omelette preparation, and let it stand. When one person is ready to be served, beat up again, thoroughly, and fry a spoonful at a time on a hot frying pan or a well buttered pancake griddle. Roll each omelette quickly and serve.—Mrs. Frank Cress, Park Ridge, Ill.

MACARON OMELETTE.—Roll 6 macaroons and mix with 6 oz. pulverized sugar. Beat the yolks of 6 eggs, then add the sugar and macaroons. Beat the whites to a stiff froth, and stir a little at a time. Melt 4 oz. of butter in a frying pan and turn in the mixture. Brown lightly on both sides and turn in the oven instead of frying, if desired. Sift white sugar over and serve immediately.—Mrs. Ralph Charters, Park Ridge, Ill.

MEAT OMELETTE.—Make a plain omelette with 4 eggs. Chop fine left-over cold meat of any kind, game, poultry or fish; put the meat in a frying pan with a little butter and stir until it begins to brown or is heated through; add 1 tablespoon of the meat to the omelette just as it is folded over.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

MUSHROOM OMELETTE.—Drain 1 pt. of fresh mushrooms; heat 1 tablespoon of butter in a saucepan and rub smooth with 1 tablespoon of flour; add 1 cup cream and boil 2 minutes. Stir in the mushrooms, season with salt and pepper and heat thoroughly. Remove from fire and mix in yolk of 1 egg beaten with 1 tablespoon of sherry wine. Make a plain omelette with 4 or 6 eggs and when "set" put mushrooms over it and fold. Serve on a hot dish with the mushroom sauce poured over.—Mrs. Edith Fairchild, Glen View, Ill.

BAKED MUSHROOM OMELETTE.—Pull and cut into quarters a dozen fresh mushrooms, and put them into a saucepan with a tablespoon of butter, pepper and salt to taste, and a few drops of lemon juice. Cover the pan and simmer slowly 10 min-

utes. Add 1 cup of thickened chicken or veal stock, and cook slowly 10 minutes longer. Then stir in 6 eggs, well beaten, turn into a buttered bake dish, sift browned crumbs over the top, and set upon the upper grating of a quick oven until the eggs are "set." Five minutes should be enough. Serve at once in the bake dish.—Mrs. H. A. Sherman, Palatine, Ill.

ONION OMELETTE.—Make a plain omelette, and when it is cooked ready to turn, spread over it 1 tablespoon of chopped onions and 1 tablespoon of minced parsley, mixed, or the green part of an onion finely chopped. Fold and serve. The mixture may be stirred into the beaten egg if preferred.—Mrs. C. E. Westinghouse, Mayfair, Ill.

ORANGE OMELETTE.—2 tablespoons powdered sugar, a few grams of salt, 1 teaspoon of lemon juice, 2 oranges, $\frac{1}{2}$ tablespoon butter, $2\frac{1}{2}$ tablespoons of orange juice. As many eggs as required. Prepare a plain omelette, add $\frac{1}{3}$ of the oranges cut in slices lengthwise and sprinkled well with powdered sugar. Turn on a frying pan, and serve on a dish with remaining slices of oranges around omelette, and sprinkle with sugar.—Mrs. C. C. Cleveland, Bartlett, Ill.

OYSTER OMELETTE.—Chop a dozen oysters into tiny bits. Stir together over the fire a large spoonful of butter and 1 of flour. When smooth and bubbling, draw to the side of the range, and add, gradually, 3 tablespoons of cream (with a pinch of soda), and the same quantity of strained oyster liquor. Set back over the fire and stir until it boils. Season with paprika and salt. Add the chopped oysters and again bring to a boil. Set in boiling water while you make the omelette. When this is ready to fold over cook with the cooked oysters, fold, and turn out upon a very hot dish. Clam omelette is made the same way.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

OYSTER, MUSSEL OR CLAM OMELETTE.—Boil for 2 minutes in their own juice, 4 large oysters or a dozen mussels or clams. Strain well, chop fine, and add to the omelette in the same way as indicated for vegetable omelette.—Mrs. Ernest D. Dean, Glen View, Ill.

POOR MAN'S OMELETTE.—2 eggs separately beaten. Add tablespoon flour to yolks, $\frac{1}{2}$ cup of milk, and pinch of salt. Beat whites until so stiff you can tip dish upside down, pour yolk mixture into whites, stir gently, put tablespoon butter into saucepan, and just melt (not brown), put in the mixture, and let cook over not too hot a fire. When it starts to bubble around the outside of pan put in hot oven. For 4 people. Can double over when taken out or leave round.—Mrs. Frank Ferguson, Franklin, Ill.

POTATO OMELETTE.—Remove the pulp from freshly baked potato, rub it through a wide sieve, and carefully mix it with the beaten yolk of 3 eggs, a few drops of lemon juice and salt and pepper. Just before putting over the fire, stir in the stiffly whipped whites of 3 eggs, heat $1\frac{1}{2}$ oz. butter in an omelette pan, and cook until light brown underneath; then brown before an open fire or in a hot oven; then turn it on a paper sprinkled over with a little chopped parsley, fold and serve.—Mrs. W. S. Boles, Wheeling, Ill.

OMELETTE A LA POULARD.—Melt a teaspoon of butter in an omelette pan over a clear moderate fire, and when warm pour in 5 well beaten eggs and season with salt. Let the eggs set, then shake it gently and continually to prevent sticking. When the surface begins to set, slide it on a hot dish and fold it in half. Sprinkled sifted sugar over it and serve at once.—Mrs. C. J. Jeffries, Winnetka, Ill.

QUAKER OMELETTE.—3 eggs, 2 small tablespoons flour, $\frac{1}{2}$ teaspoon salt, 1 tablespoon butter, $\frac{1}{2}$ cup milk. Beat the whites to a stiff froth. Beat together thoroughly the yolks of the eggs, flour, and salt, add the whites beaten thoroughly, and add the milk. Place butter in a frying pan, let it melt, but not burn. Put in the omelette, and cook 7 minutes.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

RICE OMELETTE.—Follow directions for making a plain omelette, stirring cold boiled rice into eggs before cooking them, allowing 1 teaspoonful of rice for each egg. If desired a few drops of onion juice may be added with the rice.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

RICH OMELETTE.— $2\frac{1}{2}$ tablespoons of flour, $\frac{3}{4}$ teaspoons of salt, 1 cup of milk, 3 tablespoons of butter, as many eggs as desired. Mix salt and flour and add the milk gradually. Beat eggs and flour until thick and lemon colored, then add to the first mixture. Heat iron frying pan, and put in $\frac{2}{3}$ of the butter; when butter is melted, pour in mixture as it cooks, lift with a grid-dle cake turner so that the uncooked part may run underneath; add remaining butter as needed and continue lifting the uncooked part until it is firm throughout. Place on hotter part of range to brown; roll and turn on hot plate.—Mrs. Alex. Drexel, Park Ridge, Ill.

ROBESPIERRE OMELETTE.—3 tablespoons of hot water, 1 tablespoon of salt, teaspoon sugar, $\frac{1}{3}$ teaspoon of salt, $\frac{1}{2}$ teaspoon of vanilla. Number of eggs desired. Make a plain omelette, add remaining ingredients, turn into a hot omelette pan, turn in mixture and cook. Fold, turn on a hot platter, sprinkle with powdered sugar, and score with a hot poker.—Mrs. Tom Bell, Bartlett, Ill.

RUM OMELETTE.—Put a little fresh lard in an omelette pan and heat. Be careful that it does not burn or the color of the omelette will be spoiled. Whisk 3 eggs thoroughly until they are very light. Beat in 1 teaspoon of milk, and beat continuously until the pan is hot and ready over the hot fire. Pour in, and as soon as the omelette is set, remove it from the hottest part of the fire, slip a knife under it to prevent it from sticking. When the center is almost firm, tip the pan, and work the omelette loose so that it will fold easily and neatly and then turn it carefully out on a hot platter. Dust powdered sugar over it very generously and with a hot iron rod, singe the sugar in stripes. Pour a glass of Jamaica rum around it, and when the omelette is on the table, set fire to the rum. Dip the burning rum over the omelette with a spoon, extinguishing the flame, and serve. As salt mixed with eggs prevents them from rising but is very necessary to the taste, add a little to the omelette just before folding.—Mrs. Martha Barber, Mayfair, Ill.

SAVOURY OMELETTE.—This is really very easy to make, though many people are under the impression that it is a difficult matter. Beat 2 fresh eggs very light. Have tablespoon of lean

cooked ham, and a teaspoon of parsley chopped very fine. Add these to the beaten eggs. Heat an oz. of butter in a small frying pan, put in the mixture, and as it sets to the sides of the pan, scrape it towards the handle of the pan until only $\frac{1}{2}$ the pan is covered. Brown it underneath, slip it from the pan on to a hot dish, and serve immediately. Time to cook, about 3 minutes, having a clear fire. Do not use an enameled pan for omelettes.—Mrs. T. R. Barker, Kenilworth, Ill.

SHRIMP OMELETTE.—Add to a plain omelette, some shrimps, cut up in small pieces, if they are large, and when omelette is ready to turn, sprinkle shrimps over the top.—Mrs. Chris. Anderson, Kenilworth, Ill.

SPANISH OMELETTE.—1 onion, $\frac{1}{2}$ saltspoon of salt, 6 tablespoons of water, $\frac{1}{4}$ lb. of bacon. Cut the bacon into very thin slices, put into a frying pan, add a $\frac{1}{2}$ cup of water, cook until the water evaporates; then fry the bacon carefully. Remove the crisp bacon, add the onion, chopped fine; cook on the back part of the stove for 15 minutes. Break the egg into a bowl; beat until mixed; add the water, salt, and pepper. Draw the pan with the onions over the fire; when hot, turn in the egg; shake and lift, drawing the soft part underneath until the omelette is "set." Fold and serve at once.—Mrs. Jane Andrews, Mayfair, Ill.

OMELETTE SOUFFLE.—Allow a heaping teaspoon of powdered sugar, a few drops of lemon or vanilla for flavoring, and the whites to each yolk. Beat the whites very stiff, and fold them into the beaten yolks. Put a tablespoon into a well-buttered baking dish, cook in a moderate oven about 12 minutes, or till well puffed up and a straw comes out clean. Serve at once as it falls quickly.—Mrs. Edward Abbott, Palatine, Ill.

SWEETBREAD OMELETTE.—Parboil sweetbreads, pick them apart, and put into a cream sauce. Make a plain omelette, fold over, and turn it out on a heated dish. Pour the sauce over it, and send at once to the table.—Mrs. Ed. Barnes, Bartlett, Ill.

TRUFFLES OMELETTE.—Make a plain omelette; slice truffles and heat them in butter and white sauce. When the omelette is ready to fold place the truffles on it, fold, and serve immediately.—Mrs. John Barr, Mayfair, Ill.

OMELETTE WITH TOMATO SAUCE.—Make a sauce by cooking in a saucepan, a tablespoon of butter, and 1 of flour, and when they bubble, pouring over them a cup of strained and seasoned tomato juice. Keep the sauce hot while you make a plain omelette, dish it, and after it is on the platter, pour tomato sauce over and around it. Allow 1 cup of tomato sauce for each of 3 eggs, cream sauce plain or containing cold chicken or ham, or the same amount of cooked green peas or mushrooms or any other left-over vegetable may be used.—Mrs. Wm. Barton, Park Ridge, Ill.

OMELETTE WITH WHEAT—GERM MEAL, WHEAT-LET, CREAM OR WHEAT, ETC.—Into $1\frac{1}{4}$ cups of boiling water, to which $\frac{1}{4}$ of a teaspoon of salt has been added, stir 2 tablespoons of wheat germ meal. Stir and cook over the fire 3 or 4 minutes, then cook over hot water until ready to use. Beat 5 eggs until a spoonful of mixture can be lifted, add a few grains of pepper and salt and beat the eggs into the cooked meal. Turn into a hot frying pan, buttered, and cook as a French omelette. Or, beat the white and yolks separately, then beat the yolks into the whites, and cook as a puffy omelette.—Mrs. John Masters, Park Ridge, Ill.

EGGS AND ONIONS (Chafing Dish Recipe).—Put butter the size of an egg in the chafing dish or pan and let it melt; add $\frac{3}{4}$ teaspoon of chopped onion and cook 5 minutes; add 4 tablespoons of cheese, and when it is melted put in 6 well-beaten eggs, salt, pepper and tabasco to taste. Stir constantly until the eggs are cooked and serve on buttered toast.—Mrs. C. C. Cleveland, Bartlett, Ill.

ONION EGGS.—Slice 3 hard-boiled eggs, white and yellow together, fry 3 sliced onions in butter, lay them on a platter. Place the sliced eggs over them, cover, grate 3 other hard-boiled eggs, mix with a little salt and cayenne pepper. Boil in a little cream and pour this over the eggs and onions.—Mrs. C. J. Jeffries, Winnetka, Ill.

OX-EYES.—Take slices of bread an inch thick from good light bread and cut rounds with a 3 inch cutter, cut a small ring $1\frac{1}{2}$ inches and scoop out enough to take in an egg; brush with butter and crisp in a quick oven. Break a fresh egg in each, sea-

son with salt and pepper, moisten with 1 tablespoon of cream and put in oven till set. These may be filled with scrambled eggs and they are then called scrambled eggs in cups.—Mrs. C. E. Westinghouse, Mayfair, Ill.

EGGS A LA PARISIENNE (Moulded Eggs).—Sprinkle the inside of buttered moulds with finely chopped parsley. Break an egg into each mould, dust with salt and pepper, set on a folded paper in a pan of hot water and let poach, covered, on the top of the range, or in the oven, as convenient, until the eggs are firm, then turn from the moulds on to a hot serving dish. Have ready a can of tomatoes that have been cooked 15 minutes with a slice of onion and passed through a sieve; season with salt and pepper and re-heat with a cup of canned mushrooms, or let simmer 10 minutes with a cup of fresh mushrooms peeled and sauted in 2 tablespoons of butter. Pour the tomatoes and mushrooms about the eggs and serve at once.—Mrs. H. A. Sherman, Palatine, Ill.

PARMESAN EGGS.—Grate 2 oz. of parmesan cheese into a saucepan, add 1 sprig of onion chopped, and 2 tablespoons of sherry wine; stir until cheese is melted. Add 6 eggs beaten together, stir over a slow fire until done, spread on thin slices, of hot toast. Serve immediately.—Mrs. Edith Fairchild, Glen View, Ill.

PARISIAN EGGS.—Make square cases of heavy letter paper and butter, but in each case a bit of butter, a dash of onion or parsley, pepper and salt. Place upon gridiron over a moderate fire. When butter melts, break 1 egg in each case, sprinkle bread crumbs on top, glaze with a hot shovel. Serve at once in the case.—Mrs. Ralph Charters, Park Ridge, Ill.

PARSLEY EGGS.—Poach number of eggs desired, place on slices of buttered toast and pour over a sauce made with 1 cup of sweet cream or rich milk, 1 sprig of parsley chopped fine, 1 tablespoon of butter and 1 teaspoon of flour, mixed smoothly together and boiled until thickened.—Mrs. Chas. Johnston, Des Plaines, Ill.

EGG PASTEL.—Beat 6 eggs, add 3 tablespoons of cheese and 1 of butter and mix well together. Warm the mixture in a stew-pan over a gentle fire and stir until it is thick. Serve on buttered toast.—Mrs. C. J. Jeffries, Winnetka, Ill.

PICNIC EGGS.—Cut 6 hard-boiled eggs in halves lengthwise. Remove yolks and chop fine with cold chicken or cheese, season with butter and rub smooth. Fill white of egg, then press halves together. Roll in beaten egg and cracker crumbs, fry in hot fat a chestnut brown. Serve cold.—Mrs. Frank Cress, Park Ridge, Ill.

EGG PIE.—Cut in rings 6 hard-boiled eggs and put in a baking dish with alternate layers of bread crumbs, butter, salt and pepper. Beat $\frac{1}{2}$ doz. eggs, and 1 pt. milk and pour over the pie. Bake till eggs are congealed.—Mrs. Mary Carpenter, Des Plaines, Ill.

PICKLED EGGS.—Rub together $\frac{1}{2}$ teaspoon mustard with a little cold vinegar; let 1 pt. of vinegar come to a boil, add the spice and cook 1 minute. Pour over 6 hard-boiled eggs with whole clove in each.—Mrs. B. Reeves, Palatine, Ill.

PLANKED EGGS.— $\frac{2}{3}$ cup finely cooked cold corned beef or corned tongue. Add an equal quantity of fine bread crumbs, moisten with cream and season with salt and pepper, and make nests and border of duchess potatoes, using a pastry tube with rose tip. Put a buttered or poached egg in each nest, and put in the oven to brown potato. Garnish with tomatoes cut in halves, and with parsley. Eggs may be sprinkled with buttered cracker crumbs just before sending to oven, if desired.—Mrs. C. F. Adams, Franklin, Ill.

EGGS ON A PLATE.—Rub the bottom of a stoneware platter with butter, dust lightly with salt and pepper. Then break over the top of the dish 6 fresh eggs; sprinkle lightly with salt and pepper; put bits of butter the size of a hazel nut between each egg, and stand the dish over a basin of hot water. Cook in the oven about 5 minutes or until the eggs are set. If you have a gas stove run them under the flame for just a moment to brown the surface.—Mrs. John Adams, Wheeling, Ill.

EGGS SUR LA PLATTE.—Little stone dishes come expressly for this mode of serving eggs, but individual vegetable dishes or teacups which have lost their handles will answer the purpose. Heat and butter as many dishes as there are persons to be served and sprinkle in pepper and salt. Break an egg in each one, sprin-

kle on a little more pepper and salt and put a tablespoon of butter on each one in bits. Cream may be poured over if liked. Place in a moderately hot oven about 5 minutes or until white is set. The flavor can be changed by sprinkling a little finely chopped ham or parsley on the plate before putting in the eggs.—Mrs. Almond Case, Palatine, Ill.

POACHED EGGS.—Eggs for this purpose are best when two days old. The whites of new-laid eggs are milky, easily dissolved, and separated in water, but on the other hand, if too stale, the cell walls do not remain firm. Brush the bottom of an iron frying pan with butter or oil, then partly fill with boiling water, adding salt or a little lemon juice or vinegar; break the eggs, one after another into a cup and turn them into the water, which should not boil or even simmer. The top of the yolk should slightly emerge from the water; if the yolk be covered, carefully dip out some of the water; if too much is visible, add more, very carefully, so as not to disturb the eggs. Let stand till the egg is cooked to the proper consistency. When cooked to perfection, the egg throughout is jelly-like, the golden brown just showing through a transparent veil of white. Then remove with a skimmer, and arrange on slices of toasted bread. Add a few bits of water-cress or parsley to complete the dish. Celery salt gives a pleasant flavor to poached eggs, and some people relish a drop of onion juice on each.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—Break the eggs separately into a cup, let them slide gently into boiling water; take them out. May be served on hot buttered toast or plain. They are often conveniently poached in a frying-pan. When poached in quantities, they are apt to run together. A few drops of lemon juice or vinegar in the water keeps the whites from spreading.—Mrs. P. F. McLaren, Mayfair, Ill.

VARIATION II.—Put as much milk in a saucepan as will just cover the number of eggs needed; when on the point of boiling, drop the eggs, and let cook 5 minutes; take out and put each egg on a slice of freshly made toast, lightly buttered; thicken the milk with a little flour, add pepper and salt. Pour over toast

and serve hot. Chicken stock is exceedingly nice for poaching eggs this way.—Mrs. Martin Miller, Wheeling, Ill.

POACHED EGGS WITH ANCHOVY TOAST.—Toast rounds of bread, spread with anchovy paste and place a poached egg on top of each round.—Mrs. Edith Mosely, Palatine, Ill.

POACHED EGGS ON BEANS OR PEAS.—Mash left-over baked beans or peas and season to taste, form into balls or patties. Set in oven to heat through, or may be used cold. Poach eggs and place on the patties and serve.—E. G. Harris, Winnetka, Ill.

POACHED EGGS WITH CREAMED CELERY.—Arrange poached eggs in a circle on rounds of hot buttered toast; fill in the center of the circle with a pt. of celery, cut into inch lengths and cooked about 2 hrs. in boiling water, then stirred with $1\frac{1}{2}$ cups of cream sauce made of $\frac{1}{2}$ water in which celery was cooked and $\frac{1}{2}$ cream or milk with a lump of butter added.—Mrs. John Masters, Park Ridge, Ill. -

POACHED EGGS ON CEREAL.—Any left-over cereal or meal mush, porridge, cream of wheat may be sliced when cold or made into patties and fried until nicely browned in butter, lard or vegetable oil and served with a poached egg on each one.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

POACHED EGGS ON CHEESE.—Make patties of bread or cracker crumbs moistened with milk and yolk of eggs, seasoned with salt and pepper. Sprinkle 1 teaspoon of cheese on each ball and set in the oven until cheese has melted. Serve with a poached egg on each ball. The cheese may be placed on slices of bread and set in oven to melt cheese and toast bread.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

EGGS POACHED IN CONSOMME.—Use consomme or any other soup stock instead of water and poach 1 or 2 eggs at a time; thicken the consomme, adding a few spoons of cream, and pour around or over the eggs, arranged on slices of toast.—Mrs. Wm. Barton, Park Ridge, Ill.

POACHED EGGS IN CREAM.—For 3 or 4 persons take 6 absolutely fresh eggs, $\frac{1}{2}$ pt. rich new cream, 1 teaspoon of butter, 1 small teaspoon of flour, as much pepper as can be held on the

point of a knife and a saltspoon of salt. Heat the cream in the chafing dish; rub the flour together and stir in and then add the seasoning. When the cream reaches the boiling point, slip the eggs carefully in and dip some of the cream over each. In 2 or 3 minutes serve with thin buttered toast or toasted wafers.—Mrs. John Barr, Mayfair, Ill.

POACHED EGGS, CREOLE STYLE.—1 can tomatoes, 1 green pepper, shredded, 5 eggs, 2 tablespoons of butter, salt and pepper, 1 tablespoon of lemon juice or vinegar. Stew 1 can of tomatoes and shredded green pepper until the tomato is reduced one half; turn on to a serving dish, arrange on the tomato 5 rounds of toast, and upon each of these a poached egg. Melt and brown 2 tablespoons of butter, add 1 tablespoon of lemon juice or vinegar, and when the liquid boils, pour the sauce over the eggs; sprinkle with salt and pepper and serve at once.—Mrs. Ed. Barnes, Bartlett, Ill.

COUNTESS POACHED EGGS.—Fill puff paste patties with asparagus tips, cooked and well buttered; cover with a poached egg and surround with cream or Hollandaise sauce. If the cream sauce made thick with puree of asparagus, be used, in the patties with the egg above, the dish becomes Poached Eggs with cream of Asparagus.—Mrs. Edward Abbott, Palatine, Ill.

POACHED EGGS ON FISH.—Take any kind of left-over fish, flake or chop it up fine, heat up in a cream sauce and fill in hollow toasted slices of bread. Serve with a poached egg on each slice.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

POACHED EGGS AND HAM.—Serve poached eggs on thin slices of boiled or fried ham. They may be served on bacon in the same manner. They are then known as poached eggs and bacon.—Jane Andrews, Mayfair, Ill.

POACHED EGG ON HASH.—Chop 1 onion fine and simmer in oil and fat until tender, but not brown. Add chopped meat of any kind and any desired vegetable and thicken. Make patties on which serve poached eggs. Any left-over meat may be used.—Mrs. E. G. Harris, Winnetka, Ill.

POACHED EGGS ON HOMINY.—Mash well cooked hominy until it forms a pulp, make into patties and fry a nice brown. A teaspoon of minced meat heated in a little butter may be sprinkled on each one if desired. Serve with a poached egg on top.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

HYGIENIC POACHED EGGS.—Add a few grains of salt to the white of an egg, beat until dry and turn into a buttered glass, or a china bowl; form a nest on the top for the yolk. Set the glass on a trivet in a curved dish of lukewarm water and let cook until the egg is set and rises in the glass. Do not let the water boil round the glass.—Mrs. Chris. Anderson, Kenilworth, Ill.

POACHED EGGS ON KIDNEY.—Boil a fresh kidney, let it get cold and mince fine. Heat a $\frac{1}{2}$ pt. of soup stock, and cook together in a frying-pan a tablespoon of butter and 1 of browned flour. On this pour the hot soup stock and cook until you have a thick brown sauce. Into this turn the chopped tongue and stir until smoking hot. Season with a teaspoon of tomato catsup, a teaspoon of onion juice, salt and pepper. Have ready slices of toast on a heated platter, pour the hot mixture over these; put a poached egg in the center of each slice of toast, and serve.—Mrs. May C. May, Mayfair, Ill.

POACHED EGGS ON MACARONI.—Take left-over macaroni and form in patties with bread or cracker crumbs. Sprinkle a little grated cheese over the top and place in a pudding pan and set in the oven to heat through and brown. Poach as many eggs as desired and serve on the macaroni in the dish in which macaroni was browned.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

STEAM POACHED EGGS AND MEAT.—Grease poaching cups or ordinary teacups with butter or vegetable oil, $\frac{1}{2}$ teaspoon to the cup. Chop or mince up ham or any left-over meat, fowl or wild game. Put a teaspoonful or more in each cup and break in egg carefully. Set in dish containing some water or in a steamer and steam 2 to 4 minutes. Serve on toast or any other desired base. Yolks will never break when cooked in this manner.—E. G. Harris, Winnetka, Ill.

POACHED EGGS ON MUSH.—Take any kind of cold mush as corn, rye, barley, peas, meal or any of the flour or meal mixtures and slice. Dip in flour or egg and cracker crumbs and fry a golden brown. Place on a hot platter and cover with poached eggs. Serve.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

POACHED EGGS ON OYSTERS.—3 oysters for each egg. Make a cream sauce of oyster liquor and milk, add oysters and fill puff paste cases or tart shells or hollowed rounds of toasted bread with this mixture and place a poached egg on each one.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

POACHED EGGS ON PARSNIPS.—Mash parsnips fine and form into ball with flour and seasoning. Fry in lard, butter or vegetable oil or set in the oven to brown. Put a small piece of butter in each one and serve with poached eggs on top.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

POACHED EGGS ON POTATO BALLS.—Make good sized balls with left-over mashed potatoes moistened with an egg stirred and seasoned with salt and pepper. Have 3 balls for every 2 eggs. Fry the ball in deep fat and place on a hot platter where they will keep warm. Poach eggs and place on balls; cream sauce or brown butter sauce may be poured over if desired, but very good without.—Mrs. T. R. Barker, Kenilworth, Ill.

POACHED EGGS ON RICE.—Take steamed or boiled rice and mix with the beaten yolk of an egg and a little flour; form into balls and fry. Left-over meat may be minced and mixed with it if desired, or warmed and sprinkled over the top. The rice balls may be covered with grated cheese and baked in the oven, if preferred. Serve with poached eggs on top.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

POACHED EGGS WITH CREAMED SALMON.—Cut inch thick bread in rounds or fancy shapes with a cutter. Cut a line around the top of the slice about half an inch from the edge and carefully remove the crumbs to form a receptacle with $\frac{1}{2}$ inch walls. Brush with melted butter and brown in the oven or fry in deep fat. Fill with flaked salmon which has been heated in a cup of hot cream sauce. Dispose a poached egg above the salmon.

Serve garnished with parsley and slices of lemon.—Mrs. Martha Barber, Mayfair, Ill.

POACHED EGGS ON SARDINE TOAST.—Spread toast with butter and sardine paste and place a poached egg on each slice; or spread the toast with patted or finely minced boiled ham.—Mrs. Tom Bell, Bartlett, Ill.

SICILIAN POACHED EGGS.—Fill puff paste cases or hollowed and browned slices of bread with cooked and sifted chicken livers, mix with cream or veloute sauce to form a thick puree. Place a poached egg above. Pour tomato sauce over or around and serve.—Mrs. Alex. Drexel, Park Ridge, Ill.

POACHED EGGS WITH SPINACH A LA CREME:—Cook $\frac{1}{2}$ a peck of spinach, drain and chop. Cook 2 oz. of flour in 2 oz. of butter; add $\frac{1}{2}$ cup of cream and when well blended and smooth, add the spinach with salt and pepper as needed. Cook and stir until well mixed, then spread on rounds of toast, fried bread or canapes, and place a poached egg on top; sprinkle the yolk with fine chopped parsley if desired.—Mrs. C. Buttercup, Bensen, Ill.

POACHED EGGS ON SWEET POTATO.—Clean and cut a large sweet potato crookwise into $1\frac{1}{2}$ inch slices. Boil or bake until done. Scoop out the center, leaving a $\frac{1}{2}$ inch wall on bottom and sides. Place a poached egg in the cavity and have the part which was scooped out mashed and by means of a pastry tube place in ornamental designs around edge of the egg, leaving the yolk and a little of the white showing through; season with pepper and salt and put a generous lump of butter on top of each egg. Set in oven for a minute till butter melts.—Mrs. E. G. Harris, Winnetka, Ill.

EGGS POACHED IN TOMATO OR A LA DAUPHIN.—Stew slowly for 10 minutes $\frac{1}{2}$ a can of tomatoes and 1 small onion, cut fine. Season highly with salt and pepper and butter; break 6 eggs, 1 at a time, into a cup and slip them into the hot tomatoes. Lift the whites carefully with a fork, as it cooks, until it is all firm; then prick the yolks and let them mix with the tomato and white. It should be quite soft, but with the red tomatoes, the white and yellow of the egg quite distinct. Serve on hot toast.—Mrs. W. S. Boles, Wheeling, Ill.

POACHED EGGS ON TOMATO.—Season and fry slices of tomato in butter or vegetable oil and place on slices of buttered toast. Serve with a poached egg on each slice.—Mrs. E. G. Harris, Winnetka, Ill.

POND LILY EGGS.—Boil eggs hard; when cold peel, take a knife and begin at the small end of the egg and cut the white lengthwise into fifths almost to the base, taking care not to cut the yolk. Turn back the petals and roughen the surface of the yolk with a fork and put on lettuce leaves. Serve with mayonnaise dressing.—Mrs. D. E. Gentry, Glencoe, Ill.

POTTED EGGS.—Pound the yolks of 6 hard-boiled eggs and 1 oz. of butter together in a mortar, add a little salt and cayenne pepper, and 1 teaspoon of anchovy sauce.—Mrs. C. J. Jeffries, Winnetka, Ill.

EGG REVUELTOS.—Cook 1 cup of cauliflower until tender, break 6 eggs into a pan with 2 tablespoons of thick cream or rich gravy, season with salt and pepper and place over a gentle fire; add the cauliflower and stir the mixture till it thickens. Serve with sippets of fried bread. Mushrooms, asparagus or other vegetables can be used instead of cauliflower.—Mrs. C. J. Jeffries, Winnetka, Ill.

EGG RISsoles WITH HAM.—Cut $\frac{1}{2}$ lb. ham or salt pork or bacon into small dice and fry gently until cooked. Break in 6 eggs and stir once or twice. When the eggs are sufficiently cooked place on a dish and serve very hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

EGG SALMAGUNDI.—Chop 1 lamb's sweetbread and fry white with 1 tablespoon of chopped mushrooms in 2 oz. of melted butter. Beat 6 eggs, mix with 1 cup of thick cream and pour them into the sweetbread. Stir over a gentle fire until the mixture thickens. Serve with croutons of fried bread.—Mrs. C. J. Jeffries, Winnetka, Ill.

SARDINE EGGS.—Boil 6 eggs hard and throw into cold water. Remove the shells and cut the eggs in halves, removing the yolks. Pound these yolks to a paste with a tablespoon of salad oil, and work into this paste 8 skinned and minced sardines. Now

add a teaspoon of lemon juice, and a saltspoon each of salt, pepper and mustard. Form into balls and fit these into the halved whites of the eggs, trimming off the bottoms of the whites so that they will stand on end. Serve garnished with watercress, and with or without mayonnaise dressing. Sardine eggs may be heated in a double boiler, being careful to let no water get into the inner compartment, and served hot with Bernaise or cream sauce or any other sauce desired.—Mrs. Frank Ferguson, Franklin, Ill.

SAVORY EGGS.—Dissolve a pinch of soda in a cup of cream and heat the cream. In another vessel heat a pt. of stock. Turn into the stock 6 beaten eggs, season to taste with salt, pepper and minced parsley; cook until the eggs begin to thicken, stirring all the time; add the cream and serve on slices of lightly buttered toast.—Mrs. Ernest D. Dean, Glen View, Ill.

SCOTCH EGGS.—Chop $\frac{1}{3}$ cup bread crumbs and $\frac{1}{3}$ milk together until a smooth paste. Add to 1 cup of lean ham, chopped very fine; add the seasoning to taste and 1 raw egg. Mix thoroughly. Shell 6 boiled eggs and cover with this mixture and plunge into fat for 2 minutes. A frying basket is best for this. These are nice for supper, lunches or picnics.—Mrs. H. A. Sherman, Palatine, Ill.

SCOTCH WOODCOCK.—To 3 tablespoons butter, melted, add $1\frac{1}{2}$ tablespoons flour, cook till smooth and thick, then add 1 cup milk, $\frac{1}{4}$ teaspoon salt, pepper to suit taste, then add 4 hard-boiled eggs, chopped fine; re-heat and serve on toast or crackers.—Mrs. Ralph Charters, Park Ridge, Ill.

SCRAMBLED EGGS.—Break eggs all together in a bowl, scatter a tablespoon of butter over the bottom of a frying pan and pepper it lightly and sprinkle on a scant teaspoon of salt. Put the pan on the fire, as the butter melts turn in the eggs. Begin at once to scrape and toss up from the bottom, as the eggs "set" there. Handle quickly, following the cooking of the egg, keeping all turned and mixed and scrambled together, until there is no liquid and no tough leathering solid, but a delicate mixture of white and yellow, set but not hard, moist but not running. Keep the handle of the pan in your left hand, as you stir with your right,

shifting it over the heat as needed or even raising it, if cooking too fast. It will go on hardening in the hot pan after it is taken from the fire, therefore either allow for this and for stirring a moment or two after removal, or turn very quickly into a hot dish when finished exactly right. Use a large limber knife or a griddle spade for turning.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—Beat the eggs with a fork just enough to break them. To every 4 eggs add 2 tablespoons of milk, $\frac{1}{2}$ a teaspoon of salt and pepper. Into a clean spider drop a teaspoon of butter. As soon as it begins to set, remove to a cooler part of the range and continue to stir until they are of the right consistency. They should be firm, but not hard.—Mrs. Mary Carpenter, Des Plaines, Ill.

SCRAMBLED EGGS WITH ANCHOVIES OR SARDINES.—Drain the anchovies or sardines to free them from the oil of the can, then remove skin or scale and bones and pick the fillets into small pieces. If salted anchovies be used, soak in milk or water 6 or more hrs. Beat 5 eggs slightly; add salt and pepper as desired and 5 tablespoons of water, milk or cream. Melt 2 tablespoons of butter in the blazer directly over the flame and put in the pieces of fish (there should be $\frac{1}{2}$ a cup or more as taste approves), shake the blazer a moment, then turn in the egg mixture and cook as scrambled eggs.—Mabel E. Sturtevant, 105 S. Dearborn St., Chicago, Ill.

SCRAMBLED EGGS WITH ANCHOVY TOAST.—Spread thin slices of buttered toast with anchovy paste. Arrange on a platter and cover with scrambled eggs.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

EGGS SCRAMBLED WITH CHEESE.—Beat 5 eggs until a full spoon of egg can be taken up; add a few grains each of salt and pepper, 5 tablespoons each of cream or water and grated cheese, turn into a pan oiled with butter or vegetable oil and cook and stir until the mixture is lightly set, then serve at once.—Mrs. B. Reeves, Palatine, Ill.

FOR SCRAMBLED EGGS IN CUPS.—See Oxeyet.

FRENCH SCRAMBLED EGGS.—Beat 4 eggs until well broken, then add 4 teaspoons of stock, 4 teaspoons of cream, 1 tablespoon butter; turn into a chafing dish or frying pan and stir constantly until they begin to thicken. Add $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper, and serve at once.—Mrs. Julius Casper, Wheeling, Ill.

SCRAMBLED EGGS WITH POTATOES.—Take 2 cups cold mashed potatoes and 4 eggs, beat together until light, cook in hot buttered frying pan, stirring constantly; season with pepper and salt before removing from fire.—Mrs. C. F. Adams, Franklin, Ill.

SCRAMBLED EGGS WITH TOMATO SAUCE.—Simmer $1\frac{3}{4}$ cups tomatoes and 2 teaspoons sugar 5 minutes; fry 4 tablespoons of butter and 1 slice of onion 3 minutes, remove onions and add tomatoes, seasoning and eggs slightly beaten, cook same as scrambled eggs. Serve with entire wheat bread or brown bread toast.—Mrs. Almond Case, Palatine, Ill.

EGGS SCRAMBLED WITH TOMATOES AND GREEN PEPPER.—Remove the seeds and veins from a green pepper and cut it in shreds. Scald 5 tomatoes, remove the skins, and cut in quarters, cook the peppers and tomatoes in 2 tablespoons of butter until the liquid is reduced, then season with salt and keep hot. Melt 2 tablespoons of butter in a second pan or blazer, pour in 6 eggs, beaten without separating, until a full spoonful can be taken up, and season with salt. Stir and cook until the eggs become thick and creamy; add meanwhile 2 tablespoons of butter in pieces. Serve the 2 dishes together.—Mrs. John Adkins, Wheeling, Ill.

SCRAMBLED EGGS, CAMPERS' OR HOBO STYLE.—Put a little milk or water in a pan, can or any available cooking utensil, bring to a boil, beat eggs in another vessel, add to boiling fluid, season and stir until set. This requires no grease.—E. G. Harris, Winnetka, Ill.

EGGS A LA SHEARER.—Boil 5 fresh eggs 3 minutes; remove shells, without breaking whites; put eggs in a shallow baking dish. Make a cream sauce with 1 pt. sweet milk, 1 tablespoon of butter and 1 teaspoon of flour made smooth with cream, and 1 teaspoon salt. Cook 5 minutes. Cover the eggs with this sauce,

and sprinkle grated cheese on top, dot with bits of butter and brown in the oven. Serve in the baking dish.—Mrs. Geo. Earle, Wheeling, Ill.

SHIRRED EGGS AU MIRROR.—Break eggs into individual baking dishes or paper cases, one in a dish, set in the oven to bake and baste with melted butter, during the cooking, to give them a glossy, shiny appearance. Serve on the dish in which they are cooked.—Mrs. Emmet Edmonds, Glencoe, Ill.

VARIATION I.—Mix 2 tablespoons each of bread crumbs and chopped chicken or other fowl, ham or other left-over meat (or use bread alone) with the cream to make a batter; season with salt and pepper. Line a buttered china or paper case or individual baking dish with the batter; break an egg into the dish, and, if desired, cover with batter; bake on a folded paper in a dish containing hot water, until the egg is set. Serve from the dish. Instead of meat and bread add handful of chopped mushrooms with a little minced onions sprinkled over the bottom and chopped parsley sprinkled over the egg before baking. Baste with batter while baking.—Mrs. Geo. F. Brady, Mayfair, Ill.

EGGS SHIRRED IN TOMATOES.—Cut circular pieces from the stem ends of the tomatoes and remove part of the pulp; season with salt and pepper, also with onion juice and parsley if desired; break an egg into each tomato and cook in a slow oven until the egg is set, basting with melted butter. Serve on rounds of buttered toast; or put the tomatoes into the oven on rounds of bread brushed over on all sides with melted butter; remove the tomatoes on the bread to the serving dish. Garnish with curled celery. Serve with cream sauce, poured round the toast.—Mrs. F. Farley, Wilmette, Ill.

EGGS AND SHRIMPS (A Cuban Dish).—Make a white sauce of 1 large tablespoon of butter and 1 of flour; when it bubbles add a teaspoon of onion juice and twice as much green sweet pepper, minced fine, with salt and a saltspoon of sugar. Boil up and stir in a can of shrimps, previously washed and drained. Cook for 5 minutes; remove to the table and mix it gradually, stirring all the time, 4 eggs which have been beaten just enough to break the yolks. Return to the fire and stir until the eggs begin to "set."—Mrs. Fay Fadden, Bartlett, Ill.

EGGS A LA SIDNEY.—Arrange hard-boiled eggs, cut in thirds lengthwise, on piece of toasted bread. Pour over Soubise sauce.—Mrs. Frank Darling, Kenilworth, Ill.

SNOW EGGS.—Take 2 level tablespoons of sugar to each white of egg. Beat the whites until nearly dry, then continue beating, adding the sugar meanwhile, until half has been used; beat until the mixture is very firm, then gently fold in the other half of the sugar. Dip a tablespoon in boiling water, then fill it with meringue and shape around the mixture in such a manner that there will be as much meringue above as below the level of the spoon. Remove the mixture to the saucepan of gently boiling water and let stand where the water will keep hot, but not boil, and poach the eggs until firm throughout, turning occasionally. It will take from 6 to 10, possibly 14 minutes, to poach each egg. Remove with a skimmer and drain on a cloth, spread over a sieve. Snow eggs may be poached in milk, and the milk be used afterward in making a custard.—Mrs. Ben Dunn, Palatine, Ill.

EGG SOUFFLE.—1 cup cream, 4 eggs, 1 teaspoon salt, a few grains of cayenne. Cream 2 tablespoons butter, add 2 tablespoons flour and pour on gradually 1 cup scalded milk and cream, cook in double boiler 5 minutes and add yolks of 4 eggs, beaten until thick and lemon colored. Remove from fire, add salt and cayenne to taste and fold in whites of eggs beaten until stiff and dry. Turn into a buttered dish, or buttered individual moulds, set in pan of hot water and bake in a slow oven until firm. Egg Souffle may be served with white sauce highly seasoned with celery, salt, paprika and onion juice.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

SPANISH EGGS.—Boil 1 cup of rice in 2 qts. of boiling water containing a tablespoon of salt, for 20 minutes. Drain through a colander and add a tablespoon of butter. Spread the rice thin on a hot platter and place on top of it 6 eggs. Serve at once.—Mrs. C. J. Jeffries, Winnetka, Ill.

STEAMED EGGS.—Place egg in a steamer over boiling water, steam 5 minutes for a soft yolk; break the egg in a cup and serve hot.—Mrs. D. C. Allen, Arlington Heights, Ill.

STEAMED EGGS IN CUPS.—Break eggs in buttered cups, and set in steamer to cook. Serve immediately.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

STIRRED EGGS.—Place 1 tablespoon of butter in a pan or chafing dish; beat 3 eggs until light and add $\frac{1}{4}$ pt. milk and $\frac{1}{4}$ salt-spoon of salt; when butter is quite hot stir in this mixture, stirring with a silver fork until the eggs are creamy and cooked sufficiently. Serve on toast.—Mrs. James Andrews, Park Ridge, Ill.

EGGS A LA STORK.—Melt 1 large tablespoon butter in a pan or in the blazer of the chafing dish; add 1 tablespoon of flour, and cook for 2 minutes; then add 1 pt. of milk, stir until it thickens and is perfectly smooth; then add 1 teaspoon salt, a dash of paprika, 1 teaspoon Worcestershire sauce, and 1 cup grated cheese; stir until the cheese is melted, and then reduce the flame and break carefully on the sauce as many eggs as are desired; cook very slowly until the eggs are well set. Serve on toast.—Mrs. Almond Case, Bensenville, Ill.

STUFFED EGGS.—Cut 6 hard-boiled eggs in halves. Take out the yolks and mash them fine. Add 2 tablespoons of butter, 1 teaspoon of cream, 2 or 3 drops of onion juice, and salt and pepper to taste. Mix all thoroughly. Fill the egg from the mixture, and put them together. There will be a little filling left, to which add a well beaten egg. Cover the eggs with this last preparation and roll in cracker crumbs. Fry in boiling lard till light brown.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—Cut hard-boiled eggs in halves crosswise; remove yolks and mash; add 2 tablespoons grated cheese, 1 teaspoon mustard, and salt and cayenne to taste. Add enough melted butter to make of right consistency to shape. Make in balls the size of original yolks, and refill whites. Arrange on a serving dish, pour around 1 cup of white sauce, cover and re-heat.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

STUFFED EGGS A LA HOT SPRINGS.—Mash the yolks of hard-boiled eggs; add 2 teaspoons of butter, 1 of cream, 2 drops of onion juice, salt and pepper to taste. Mix all thoroughly and

fill the white with the mixture and put together. Add 1 beaten egg to the remaining filling. Cover the eggs with this mixture and roll in cracker crumbs. Fry a light brown.—Mrs. C. J. Jeffries, Winnetka, Ill.

FRIED STUFFED EGGS.—Have eggs hard boiled. With a tin tube or a sharp pointed knife remove a cylindrical piece of white from the pointed end of each egg; empty the whites out of the yolks with a small vegetable spoon. Pound the yolks with Bernaise or Hollandaise sauce, adding cooked mushrooms, chopped fine; fill the eggs with this mixture and put the pieces of white back in place; roll in egg and bread crumbs and fry to a pale straw color, in deep fat. Serve with Soubise or tomato sauce.—Mrs. Phillip D. Moore, Kenilworth, Ill.

STUFFED EGGS AU GRATIN.—Cut required number of hard-boiled eggs in halves lengthwise; remove and sift the yolks, then add an equal quantity of cold boiled ham, with chicken or tongue pounded to a paste; $\frac{1}{2}$ teaspoon of paprika, and mixed mustard, a few drops of onion juice and uncooked yolk of eggs or sauce, as needed to shape. With this fill the whites and press together corresponding halves. Put $\frac{2}{3}$ cup of bread, cream or tomato sauce in a buttered dish, and arrange the eggs in the sauce, pouring $\frac{3}{4}$ cup of coarse bread crumbs, sauted in 2 tablespoons of butter and set the dish in the oven to re-heat.—Mrs. B. C. Moore, Bartlett, Ill.

STUFFED EGGS IN A NEST.—Cut hard-boiled eggs in halves lengthwise. Remove yolks, and put whites aside in pairs. Mash yolks and add half the amount of deviled ham and enough melted butter to make of consistency to shape. Make in balls size of original yolks, and refill whites. Form remainder of mixture into a nest. Arrange eggs in the nest, and pour over them 1 cup of cream sauce with buttered crumbs and bake until crumbs are brown.—Mrs. Nathan Morris, Glencoe, Ill.

STUFFED TURKEY EGGS.—Boil 4 turkey eggs 20 minutes, cool in water and take off shells. Divide each egg in halves lengthwise. Pound the yolks in a mortar with $\frac{1}{2}$ tablespoon of butter, a little salt, nutmeg, cayenne pepper and mace; now add 1 beaten hen's egg and the yolk of a second or a small quantity of

cream, and mix all thoroughly. Cut a thin slice from the bottom of each half of the white of the turkey eggs so that it will stand without tipping, and fill each hollow heaping full of the above mixture; smooth it nicely, put the eggs in a dish and bake gently 10 or 15 minutes. Serve at once, with or without a sauce.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

SUNSHINE OR MOONSHINE EGGS.—Melt a little butter in an omelette pan, sprinkle with salt and break into it the number of eggs required. Fry these over the fire for 2 minutes till they are poached. Turn up the edges so they do not spread too far. When serving them sprinkle with pepper and cover with tomato sauce. Eggs so prepared and sprinkled over with grated cheese are called moonshine eggs.—Mrs. C. J. Jeffries, Winnetka, Ill.

EGGS SUSETTE.—Wash and bake 6 large potatoes, cut a slice from top of each, scoop out inside and mash. To 3 cups of mashed potatoes add 6 tablespoons finely chopped ham, 2 tablespoons finely chopped parsley, whites of 2 eggs well beaten, 3 tablespoons of butter, 4 tablespoons cream, and salt and pepper to taste. Line potato shells with mixture, place in each cavity a delicately poached or baked egg or spoonful of scrambled egg, cover with the potato mixture, and bake until browned.—Mrs. Jas. McLaren, Park Ridge, Ill.

EGGS A LA SUZANNE.—Bake as many potatoes as you have persons to serve, and allow 1 egg for each potato. When the potatoes are done, cut a slice from the side of each, scoop out a portion of the potato, leaving a wall half an inch thick. Put the scooped out portion through a potato press, add sufficient hot milk to make it as soft as mashed potatoes; beat until light, add a palatable seasoning of salt and pepper and turn the mixture into a pastry bag. Break 1 egg into each potato, dust it lightly with salt and pepper, and press the potato from the pastry bag, through a star tube, around the edge of the baked potato, forming a border, leaving the yolk slightly exposed. Stand these in a baking pan and bake until the eggs are set. Serve plain, or put a tablespoon of white sauce in the middle of each, and garnish with a sprinkling of chopped parsley.—Mrs. Z. E. Fairweather, Mayfair, Ill.

TORTILLA.—Beat separately the whites and yolks of 4 eggs, mix them gently together, add 1 oz. of apricot or pineapple preserve and beat again. Pour the mixture into 3 tablespoons of melted butter and brown it lightly on 1 side, turn it with a plate and brown the other side.—Mrs. C. J. Jeffries, Winnetka, Ill.

SWISS EGGS.—Heat some butter in a shallow basin or pie-plate and break in the desired number of eggs. Add nearly a tablespoon of sweet cream to each egg; salt and pepper, then grate cheese over them and put in oven and bake.—Mrs. Mose Casey, Franklin, Ill.

EGGS A LA TARCAT.—Cut 6 hard-boiled eggs in half lengthwise; remove yolk and rub smooth with $\frac{1}{4}$ lb. of ham, $\frac{1}{4}$ onion, chopped fine, $\frac{1}{4}$ teaspoon prepared mustard, 1 teaspoon salt and a little red pepper. Refill the whites with the mixture and serve cold on lettuce leaves with salad dressing.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

EGG TIMBALES.—Break 6 eggs into a bowl, beat well; add 1 teaspoon salt, $\frac{1}{8}$ teaspoon pepper, 1 teaspoon of chopped parsley; $\frac{1}{4}$ teaspoon onion juice and heat 1 minute. Add $1\frac{1}{2}$ cups of rich milk and stir well, butter timbale moulds, and pour in the mixture. Place in a deep pan, and pour in enough hot water to reach almost to the top of mould. Place in a moderate oven, and cook about 15 minutes. Turn out on a warm dish, put a sprig of parsley on each timbale and serve with tomato or cream sauce.—Mrs. G. D. Faulkner, Des Plaines, Ill.

EGGS IN TOMATO.—Add 1 small onion, cut in small pieces, 1 teaspoon of salt, $\frac{1}{4}$ teaspoon of pepper, 1 pt. tomato in a frying-pan, stew very slowly for 10 minutes, and add the salt and pepper. Set the pan back, break 6 eggs and slip them on top of the tomato, taking care not to break the yolks. Return the pan to the heat, and cook slowly until the whites of the eggs are thoroughly set; then prick the yolks and let them mingle with the tomato and whites. The mixture should be quite soft, but the red tomatoes and the white and yellow of the eggs should be quite distinct. Serve at once on buttered toast.—Mrs. May Friend, Winnetka, Ill.

EGGS IN TOMATO SAUCE.—Put 1 cup tomatoes on to boil in a saucepan with a teaspoon of onion juice or grated onion, salt and pepper, boil 3 minutes. Mix $\frac{1}{2}$ teaspoon corn starch with a little cold water and add to the tomatoes, boil 1 minute; strain on to the platter or baking dish, which has been brushed with butter; place 3 rounds of bread in the tomato, then in the center of each round put an egg, being careful not to break the yolk; always break an egg into a small dish first. Dust with a little salt and pepper and put a small piece of butter on the top of each egg; place in a moderate oven for 10 or 15 minutes or until they are as firm as you like them. Remove from the oven and serve in the dish they were baked in; garnish with parsley.—Mrs. J. Gaffeny, Wheeling, Ill.

EGGS ON TOAST.—Put a lump of butter in a frying-pan; when this is hot stir in 4 or 5 well beaten eggs. Season with pepper, salt and a little parsley, stir and toss for 3 minutes. Have ready buttered toast, cut with a cake cutter after toasting, spread thickly with minced tongue, chicken or ham, heap the stirred eggs on these mounds, and set in a hot dish garnished with parsley and pickled beets.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

EGGS A LA TURK.—Prepare scrambled eggs and pour over 6 slices of toasted bread. Put a tablespoon tomato puree on each piece and in the center of puree $\frac{1}{2}$ tablespoon chickens' livers, sauted in bacon fat.—Mrs. D. C. Miller, Des Plaines, Ill.

EGG VERMICELLI.—Spread on rounds of moistened, or buttered toast a white sauce containing the chopped whites of eggs and sift the yolks over the top. Mix chopped chicken, ham, or mushrooms into the sauce, if convenient.—Mrs. Chas. C. Clark, Wheeling, Ill.

EGGS VIRGINIA.—Grate 6 ears of corn, add to it $\frac{1}{2}$ cup flour, mix; add $\frac{1}{2}$ cup milk and the yolks of 2 eggs; fold in the well beaten whites and add salt and pepper. Drop by spoonfuls in a little fat in a saucepan. Brown on both sides. They should be about the size of a large coffee cup. Drain and arrange them on a platter. Put on top of each one a poached egg. Cover with white sauce, and garnish the edge of the dish with nicely seasoned green peas. This dish gives a complete lunch.—Mrs. C. Maybee, Mayfair, Ill.

WHIRLED EGGS.—1 qt. of boiling water, salted with a deserts-
poon of salt; keep the water at a fast boil, stirring with a ladle
or spoon in one direction until it whirls rapidly. Break the eggs
one at a time, into a cup and drop into the center or vortex of the
whirlpool, which must be kept in motion until the egg is a round
ball. Remove carefully with a perforated spoon, put it on a slice
of buttered toast and place the dish in the oven to keep warm.
Proceed in same way with each egg, when the desired number are
cooked, add a dash of pepper, a bit of butter and send hot to the
table.—Naomi T. Compton, Kenilworth, Ill.

VARIATION I.—The Egyptian shepherds placed eggs in a
sling and whirled them around so rapidly that the friction of the
air heated them to the exact degree required to cook them.—Mabel
Sturtevant, 105 S. Dearborn St., Chicago, Ill.

EGGS COOKED IN HOT ASHES (Nice for Campers).—In
countries where wood fire is constantly used the cottager half
buries his eggs in an upright position in hot ashes, upon the
hearth, and when a clear drop oozes on the top of the shell the
eggs are ready to serve.—Mabel Sturtevant, 105 S. Dearborn St.,
Chicago, Ill.

BREAD

HOME MADE YEAST.—Cover 1 cup hops with water and steep until the strength has been well extracted. Peel and grate 6 large potatoes, add 1 cup of flour, 1 cup brown sugar, 1 tablespoon ginger, 1 tablespoon salt; mix thoroughly, pour the hop tea over, stir well and set aside to cool. Add a little more water to the hops and strain; when lukewarm add yeast cakes. When the sponge is cool add the dissolved yeast and beat till well mixed, set away in a warm place to rise; when light is ready for use. This yeast will keep any length of time in sealed jars or in a cool place but do not allow to freeze, as that kills the yeast germs.—Mrs. C. E. Westinghous, Mayfair, Ill.

VARIATION I.—Mix well 1 cup flour, $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ cup salt. Pour on boiling water, stirring all the time. Then have 1 qt. mashed potatoes, with 4 or 5 qts. water in which they were boiled. Soak 1 yeast cake, and add as soon as batter is cool. Set in a warm place over night, when it will be ready for use. To every loaf of bread, use 2 cups of the yeast. The yeast must be blood warm to set the bread.—Mrs. John Pallon, Wheeling, Ill.

METHODIST YEAST.—Put into a nice sized crock 1 cup flour, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup salt, 1 cup lukewarm water, stir all together, then add 1 qt. of mashed potatoes, 2 pts. of lukewarm water, having all the right temperature before adding yeast cake already dissolved in $\frac{1}{2}$ cup lukewarm water, keep warm and let rise till morning, then stir in enough flour to make a nice batter, let rise $\frac{3}{4}$ of an hr., then mix up stiff into loaves and leave to rise again; mix another time and let rise again, then put into pans and bake. This never failed making good sweet bread, the very best of bread.—Mrs. Wm. A. Lawrence, Bensen, Ill.

BREAD.—Crush a cake of yeast and put in a small basin with a teaspoon of sugar and $\frac{1}{2}$ pt. of lukewarm water and milk, and set in a warm place to rise. When risen, pour in a pan with 1 qt.

of warm water in which 2 or 3 mashed potatoes have been stirred, then quickly pour on 3 pounds of flour and 2 teaspoons of salt. Mix thoroughly and allow to stand 8 or 10 hrs. Then add sufficient flour to make a fairly stiff dough, knead well, allow to rise again. You will then have a very light dough. Knead. Put in baking tins, and stand in a warm place for 15 minutes; bake for 1 hour and a half in a rather slow oven.—Mrs. D. O. Dooley, Bensen, Ill.

VARIATION I.—Save the potato water from the potatoes cooked for dinner and 3 or 4 potatoes mashed fine; let both stand in a granite pan until night; warm about 1 qt. of flour, make a place in center of flour, warm the potato water, soak $1\frac{1}{2}$ yeast cake in lukewarm water, put into potatoes, in all have about a qt. of liquid, pour into your flour, mix it into a batter, cover it up warm for the night. In the morning put in a tablespoon of salt, 1 cup of brown sugar, $1\frac{1}{2}$ qts. of warm water; mix all the flour into it; let it raise until light, and then mix stiff for $\frac{1}{2}$ an hr., not too hard. When light again, knead. In $\frac{1}{2}$ hr. knead into loaves lightly; let raise again and bake.—Mrs. J. W. Cowie, Franklin, Ill.

VARIATION II.—Soak $\frac{3}{4}$ yeast cake in a cup of lukewarm water at 9 o'clock in the morning. At noon cook 3 or 4 medium sized potatoes, mash, add potato water, 1 tablespoon salt, $\frac{1}{2}$ cup granulated sugar and dissolved yeast cake, having it only lukewarm; let stand all afternoon; before retiring, mix, allowing 2 qts. of yeast (if not enough yeast add some water) for 2 or 3 large loaves, and make quite stiff. In the morning put in pans, let rise, put in oven and bake $\frac{3}{4}$ of an hr. Do not allow it to become chilled.—Mrs. John Wismer, Wheeling, Ill.

VARIATION III.—Add to 8 large potatoes, mashed fine, 4 tablespoons of flour, 4 tablespoons salt, 4 tablespoons sugar; to this add 1 qt. of boiling water and 4 qts. cold water; let this mixture remain in a warm place for 18 hrs., then put in jars set in a cool place; use 1 qt. for 2 loaves. Warm the liquid carefully till about blood heat, add a tablespoon salt, mix into a soft dough (having warmed the flour), let rise for 30 minutes, then knead, and when light put in pans, let rise and bake.—Mrs. Isaiah Hoover, Palatine, Ill.

VARIATION IV.— $\frac{1}{2}$ cake of compressed yeast, $1\frac{1}{2}$ pts. of lukewarm water, 1 teaspoon of each salt and sugar, flour to make a stiff dough, knead till it pops, cracks, or sings. Set this sponge at night in a warm place. Upon arising in the morning knead into loaves. Let rise an hr. in a warm place, bake $\frac{3}{4}$ hr. in a moderate oven. This makes 3 loaves.—Mrs. F. E. Clower, 1103 S. 7th Ave., Maywood, Ill.

VARIATION V.—For 7 large loaves of bread use 3 qts. of potato water and a cup of boiled potatoes mashed very fine; 3 tablespoons of salt, 1 cake of compressed yeast, 1 cake of yeast foam. Soak the yeast foam $\frac{1}{2}$ an hr. before soaking the compressed yeast cake in $\frac{1}{2}$ a cup of lukewarm water with a tablespoon of sugar and 1 pt. of milk. Set at night. Put yeast, potatoes, etc., into liquid. Have everything lukewarm, then get flour. Work into the liquid in a large bread pan with a cover, until it is like a rubber ball. Rub butter on top to keep from crusting, cover and keep in a warm place. In the morning flour the bread board, knead loaves and put into pans. This bread may be baked with the breakfast fire.—Mrs. C. C. Cleveland, Bartlett, Ill.

BUTTERMILK BREAD.—1 qt. of sour buttermilk, 1 large tablespoon sugar, 2 even teaspoons soda, 3 tablespoons butter, 1 teaspoon salt, $2\frac{3}{4}$ qts. flour. Heat the buttermilk to the boiling point, stirring frequently to prevent curdling. Add the sugar and pour in a large bowl. Now gradually sift into this mixture 1 qt. flour, stirring constantly. Beat well; cover and let stand in a warm room over night, say from 9:30 p. m. to 6:30 a. m. In the morning dissolve the soda in 3 tablespoons of water and add to the batter, with the salt and butter melted. Beat thoroughly; gradually beat in the remainder of the flour, reserving $\frac{1}{2}$ cup for kneading. Knead 15 minutes. Divide into 3 parts and shape into loaves. Put into buttered pans immediately and bake 1 hr.—Mrs. Ernest D. Dean, Glen View, Ill.

QUICK BREAD.—Mix 1 qt. of warm milk, 1 tablespoon of butter and a cake of compressed yeast with enough flour to make a good batter; let rise about 2 hrs.; knead well just before retiring and form into a large loaf. Grease the pan and the top of the loaf and let rise over night. Immediately upon rising form into

loaves and grease the tops again, when they are put in the oven to bake. If there is too much sponge for one baking, it can be kneaded down and put in the ice box and baked the following morning, thus having hot rolls with little work. If the bread is needed in less time, add more sugar, as that accelerates the rising.—Mrs. Ella Fairchild, Palatine, Ill.

THREE-HOUR BREAD.—8 potatoes, peeled, boiled and mashed in the same water; 1 cup of flour cooked to a smooth paste, 1 cup sugar, $\frac{1}{3}$ cup of salt, and 2 yeast cakes added when mixture is lukewarm. Keep warm for the first 18 hrs.; it can then be used for bread, but best results are obtained when the yeast is 3 days old. Keep covered and in a cool place; will keep indefinitely. Take a qt. of this yeast and 6 pts. of water for 6 or 7 medium sized loaves. When raised to twice the original bulk mould into pans, let rise and bake. This bread can be done in 3 hrs. from first mixing. One cup of yeast should be reserved to start a new supply of the yeast.—Mrs. C. Buttercup, Bensen, Ill.

FOUR-HOUR BREAD.—Mash 3 cups of boiled sliced potatoes and put into a colander over a crock containing 2 cups flour, $\frac{3}{4}$ cup sugar, $\frac{1}{4}$ cup salt. Pour over the potatoes 4 cups of lukewarm water, when cool add the yeast cake, which has been previously soaked in a little warm water. Stir every $\frac{1}{2}$ hr. until light and keep in a warm place. In the morning take 2 cups of this yeast mixture to 1 of water and mix the bread sponge, have the flour warm. Let rise, knead and make into loaves. The yeast which is left may be put in the ice box or other cool place for later use.—Mrs. Frank Ferguson, Franklin, Ill.

BREAD WITHOUT KNEADING.—Put in a pail 1 tablespoon of salt, 1 of sugar and 2 of flour, with enough cold or tepid water to mix to a cream without lumps. Pour into this boiling water in which potatoes have been boiled. Put a cake of yeast in a cup of cold water. When the sponge is cold, pour water and yeast into the pail and let stand until night. Then put all into a bread pan, add enough flour to make a batter. Let rise until morning, then mix up hard (not down) and let it rise again. Form in loaves and let rise until ready to bake.—Mrs. C. J. Jeffries, Winnetka, Ill.

SALT-RISING BREAD.—The following is the recipe of the good old-fashioned salt-rising bread so commonly known in the days of our grandmothers: Pour $\frac{1}{2}$ a pt. of water on 2 table-spoons of cornmeal and a generous pinch of salt. Let it stand for 10 minutes, then stir in 2 table-spoons of flour and set it in a warm place to rise over night. In the morning add $\frac{1}{2}$ a pt. of fresh, sweet milk, or warm water—either must be lukewarm—and just flour enough to make the yeast smooth; then put the vessel containing it in a pan or kettle of hot water, hot enough to bear your hand in and be very careful to keep it the same temperature. A carefully selected place on the back of the range may be best. When this rises pour it into a batter made of 2 qts. of fresh morning's milk, scalded, then cooled to lukewarm, and mixed with flour enough to make a batter. Beat this well, using a long spoon, then set the whole to rise again in a warm place. This will be about 25 or 30 minutes if it has been well managed. Be careful that the place is not too hot; now stir in enough flour to make a batter so stiff it cannot be stirred with a spoon; then turn it out on a moulding board well dredged with flour, and before kneading it add a piece of lard the size of a large apple; mix this well into the dough. After a thorough kneading and working, keeping the dough just so it will not stick to the hands, make it into small loaves, put them in well-greased pans, and set them in a warm place to rise again. When risen to nearly double their bulk, put into oven in a good even heat and bake as quickly as possible. The bread will be whiter and nicer for a steady, even heat. The time will vary according to the size of loaves. When done, brush each loaf over with a little melted butter, as this makes the crust rich and delicious, and prevents it from hardening. This makes about 6 good-sized loaves.—Mrs. Joseph Dunlop, Bartlett, Ill.

VARIATION I.—Dissolve $\frac{1}{2}$ teaspoon of salt in 1 cup of scalding water and beat in gradually enough flour to make a soft dough. Beat for 10 minutes, cover and set in a warm place for 8 hours. Now stir a teaspoon of salt into a pt. of lukewarm milk and enough flour to make a stiff batter before working it into the risen dough. Mix thoroughly, cover and set in a warm place to rise until light. Turn into a wooden bowl and knead in enough flour to make the batter of the consistency of ordinary bread

dough. Make into loaves and set these to rise and when light bake.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

ENTIRE WHEAT BREAD (From Compressed Yeast).—

With 1 qt. of lukewarm water dissolve 1 cake of compressed yeast, 3 tablespoons of New Orleans molasses, 2 teaspoons of salt and 2 tablespoons of butter. When thoroughly dissolved add about 8 cups of entire or whole-wheat flour, enough to make a stiff dough, kneading until it works clean from the hands. Set in a warm place to rise for about 3 hrs. Then work well and let it stand till light, knead into 4 loaves and place in well-greased pans. Grease the top to prevent a crust forming, cover with a cloth, and let stand till light—1½ hrs. Bake for 35 minutes in a moderately hot oven. Mrs. E. D. Kelley, Winnetka, Ill.

BRAIDED BREAD.—When bread dough is ready to shape into loaves, divide it into quarters or eighths, knead slightly and roll the strands evenly, prick with a fork, twist and braid. Place each braided loaf in a floured pan to rise until very light. Brush over the top with the yolk of a well-beaten egg, to which a tablespoon of cold water has been added and sprinkle with poppy seeds. Bake about an hr.—Mrs. Alex. Drexel, Park Ridge, Ill.

BRAN BREAD.—1 pt. of standard wheat bran, ½ pt. of white flour, ½ teaspoon salt. Mix these together well. Add 1¼ cups of sweet milk, 3 teaspoons of molasses, ½ teaspoon of soda. Pat into a loaf and bake for 1 hr. Pains must be taken not to get the crust of this too stiff, for it will not cut well—the crumb separating from the crust—and the bread is not then so attractive when served. This is a matter of the baking entirely.—Mrs. J. Donohoe, Winnetka, Ill.

VARIATION I.—Mix together thoroughly 1 qt. clean bran, 1 pt. white flour, 1 pt. sweet milk, 6 oz. New Orleans molasses, 1 beaten egg, 2 teaspoons bicarbonate soda. Bake in gem tin.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

BROWN BREAD.—Mix together 2 cups of graham flour, 1 cup cornmeal, 1 teaspoon salt, ½ cup molasses and 2 cups sour milk in which has been dissolved 1 teaspoon of soda. Bake in a moderate oven.—Mrs. C. K. Wurtz, 216 S. 2nd Ave., Maywood, Ill.

VARIATION I.—Mix 2 cups graham flour, 1 cup white flour, $\frac{1}{2}$ cup of English walnuts, 1 cup brown sugar and 1 teaspoon salt with 2 cups sour milk in which 2 level teaspoons of soda has been dissolved. Bake 1 hr. in a moderate oven. Nice for sandwiches.—Mrs. C. K. Wurtz, 216 S. 2nd Ave., Maywood, Ill.

VARIATION II (Excellent Brown Bread).—3 cups of boiling hot water, 1 teaspoon of soda dissolved in the water, $\frac{3}{4}$ cup of molasses and a scant teaspoon of salt; thicken graham flour to a rather stiff batter. When cold enough not to scald, stir in 1 pt. of yeast or bread sponge. Set in a warm place to rise. Knead and bake in a moderate oven. This makes 2 loaves.—Mrs. Ella Fairchild, Palatine, Ill.

VARIATION III.—Mix thoroughly together 2 cups of cold left-over oatmeal porridge, a teaspoon of salt and a heaping teaspoon soda. Add 1 cup of liquid yeast and flour enough to make a stiff batter. Bake $1\frac{1}{4}$ hrs. in a moderate oven.—Mrs. Ella Fairchild, Palatine, Ill.

VARIATION IV.—Scald $\frac{1}{2}$ cup each of cornmeal and oatmeal with 2 cups milk; when cool add 1 cup molasses, 1 cup yeast, and 1 cup milk; add a teaspoon salt and knead down. Let stand over night and put in pans in the morning without kneading.—Mrs. Chas. Eggleston, Wheeling, Ill.

VARIATION V.—Add 1 teaspoon soda to 1 cup molasses and stir until it looks like molasses candy, add 2 cups sweet milk, 1 teaspoon salt, 3 cups graham flour, 1 cup white flour in which have been sifted 2 teaspoons of baking powder. Mix thoroughly and bake very slowly for 2 hrs.—Mrs. Waldon Emmery, Glencoe, Ill.

VARIATION VI.—Add 2 beaten eggs to 1 cup brown sugar, mix well and add 3 cups sour milk, 2 teaspoons salt, 2 teaspoons soda, $1\frac{1}{2}$ cups white flour, 4 cups graham flour. Beat all together for 5 minutes. Bake in a slow oven. This makes a large quantity and half of the quantities may be used.—Mrs. Jane Evers, Winnetka, Ill.

NEVER-FAIL BROWN BREAD.—Mix together 1 cup graham flour, $\frac{1}{2}$ cup white flour, $\frac{1}{2}$ cup cornmeal, and add 1 cup sour milk, in which a scant teaspoon of soda is dissolved. Bake 1 hr.

in slow oven in a lb. coffee can. Grease can well and bake with cover on about 1 hr.—Mrs. C. C. Cleveland, Bartlett, Ill.

STEAMED BROWN BREAD.—Mix together 1 cup cornmeal, 1 cup graham flour, 1 cup white flour, $\frac{1}{2}$ cup molasses, 1 small teaspoon salt, a level teaspoon soda and $1\frac{1}{2}$ cups sweet milk. Steam $2\frac{1}{2}$ hrs.—Mrs. C. E. Rawlings, Glen View, Ill.

VARIATION I.—Mix thoroughly together 2 cups graham flour, a little salt and 1 cup raisins; add 1 cup milk, $\frac{3}{4}$ cup molasses in which a teaspoon of soda has been dissolved. Beat vigorously and steam 3 hrs. and bake $\frac{1}{2}$ hr.—Mrs. C. E. Westinghaus, Mayfair, Ill.

VARIATION II.—Mix $\frac{1}{2}$ cup molasses and 2 teaspoons soda thoroughly together; add $1\frac{1}{2}$ cups buttermilk, 1 tablespoon salt, 2 tablespoons lard, 3 cups graham flour and 1 lb. dates. Mix well and steam 3 hrs.—Mrs. Charles Ellis, Winnetka, Ill.

CORN BREAD, INDIAN BREAD OR JOHNNY CAKE.—To 2 cups cornmeal add 1 cup flour, $\frac{1}{2}$ cup sugar, 1 teaspoon soda. Sift these ingredients well, then add $\frac{1}{2}$ cup melted lard and enough buttermilk or sour milk to make a batter, as for griddle cakes. Pour into well-greased pan about $\frac{3}{4}$ inch deep, and bake 15 minutes.—Mrs. Frank Ferguson, Franklin, Ill.

VARIATION I.—Sift together 1 cup white flour and 2 teaspoons of baking powder, add 1 cup of cornmeal, 1 tablespoon of shortening and 2 beaten eggs; mix to a batter with 1 cup milk and add a pinch of salt and a tablespoon of sugar. Beat and turn into a buttered tin. Bake in a moderate oven.—Mrs. Frank R. Webber, 1001 S. 7th Ave., Maywood, Ill.

CORN BREAD.—Dissolve 1 teaspoon of soda in 1 cup sour milk; add $\frac{1}{2}$ cup sugar, 2 eggs, beaten, $\frac{1}{2}$ cup melted lard, 2 cups cornmeal and 1 cup flour. Beat thoroughly and turn into a greased pan. Bake 30 minutes.—Mrs. Leslie V. Warren, 211 S. 8th Ave., Maywood, Ill.

CHESTERFIELD CORN BREAD.—This is to the South what fried mush is to the North. To 1 cup of cornmeal add a pinch of salt and 1 scant tablespoon of baking powder; mix well, then stir in water enough to make a batter that can be poured out;

have a large pie-pan with 1 tablespoon of lard in the oven getting hot while preparing the batter. Pour the batter in the hot pan and bake in a quick oven until nicely browned. This can also be baked on top of the stove on a hot, well-greased skillet, and turned to brown on both sides evenly.—Mrs. Frank Ferguson, Franklin, Ill.

NEW ENGLAND BROWN BREAD.—Scald 1 cup of cornmeal with just enough boiling water to moisten it. Let stand about 10 minutes, then add enough cold water to make a soft batter. When lukewarm add $\frac{1}{2}$ cup yeast (liquid), $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ teaspoon each of salt and soda and 1 pt. of rye flour. Beat well, cover and let rise until the mixture cracks on top, then stir it down, pour into buttered and floured tins, let rise again, sprinkle the top lightly with flour and bake 2 hrs. in a moderate oven.—Mrs. C. Buttercup, Bensen, Ill.

NORTH DAKOTA BROWN BREAD.—Mix well together 1 pt. of cornmeal, 1 pt. of graham flour, 1 pt. sour milk, $\frac{1}{2}$ cup molasses, 1 tablespoon melted butter, 2 teaspoons soda. Steam 3 hrs.; bake 20 minutes.—Mrs. Joseph Dunlop, Bartlett, Ill.

PUMPKIN CORN BREAD.—Mix well together 1 qt. of cornmeal, sifted, 1 pt. of cooked pumpkin, 2 tablespoons of lard, 2 teaspoons of brown sugar, 1 teaspoon of salt. Work all together, make in pones and bake in a moderate oven.—Mrs. C. E. Clarkson, Wilmette, Ill.

RICHMOND CORN BREAD.—Put 2 tablespoons of lard in a small, deep tin pan and place in a hot oven. Beat 1 egg thoroughly in another dish; add $\frac{1}{2}$ cup sweet milk or water, and then sift 1 cup white cornmeal, 1 scant tablespoon of baking powder and a little salt. Beat well and then pour in the melted lard which had been placed in the tin pan in the oven, stir again and pour into the hot pan. Some like a slice of bacon placed on top of the batter. Bake 15 minutes in a quick oven. Serve with fried fish or chicken.—Mrs. Alex. Drexel, Park Ridge, Ill.

OLD VIRGINIA CORN BREAD.—Take 1 pt. of cornmeal and pour over it a pt. of very hot water; add $\frac{1}{2}$ teaspoon salt and a heaping tablespoon of butter; stir well, and when cool add 3 well-

beaten eggs and 1 qt. of sour milk with 1 teaspoon soda dissolved in it. Bake in a deep pan and serve quickly.—Mrs. Almond Case, Franklin, Ill.

RAISED CORN BREAD.—To a qt. of buttermilk add $\frac{1}{2}$ cup of yeast; set in a warm place over night. In the morning add 1 pt. of dry bread crumbs, $\frac{1}{2}$ cup of sugar, 2 eggs, 1 teaspoon of soda, salt and cornmeal enough to make a moderately stiff batter, and stir well. Put into a well-buttered tin pudding form or bucket with a close-fitting lid. Let stand until light, place the bucket in a pot of boiling water, steam it $1\frac{1}{2}$ or 2 hrs.—Mrs. C. J. Jeffries, Winnetka, Ill.

STEAMED CORN BREAD.—Mix 1 cup of flour with 3 cups of Indian meal, also add 1 teaspoon of salt. Then mix together 2 cups of sweet milk and 1 of sour, and $\frac{2}{3}$ cup of molasses. Dissolve a teaspoon of soda in 1 tablespoon of cold water and stir into the milk and molasses; then add the liquid to the dry ingredients, beat thoroughly and pour into a buttered 2-qt. tin. Steam 3 hrs.—Mrs. D. O. Dooley, Bensen, Ill.

CURRENT BREAD.—Mix together 2 cakes of yeast dissolved in lukewarm water, 1 tablespoon of sugar, let foam till it comes to top. A package of each of raisins and currants, $\frac{1}{2}$ lb. of sugar, 2 eggs, 1 qt. of water, stir in sifted flour to make stiff. Let rise, knead into loaves, let rise and bake. Put butter over top when removed from the oven.—Mrs. Frank R. Webber, 1001 S. 7th Ave., Maywood, Ill.

VARIATION I.—When bread sponge is ready to mix into dough, take 4 cups of light sponge, 1 cup of lukewarm water or milk, 3 tablespoons of lard or butter, 2 cups of brown sugar, a little salt, 1 cup of currants, 1 cup of seeded raisins, 1 teaspoon each of essence of lemon and cinnamon, $\frac{1}{2}$ of nutmeg, grated. Then cover and leave in a warm place to rise, after which proceed as for other bread.—Mrs. Andrew Anderson, Kenilworth, Ill.

VARIATION II.—Scald 1 cup new milk, let it cool and add 2 cups potato yeast and flour enough to make soft batter, set in warm place to rise until light, then add 1 cup brown sugar, $\frac{1}{2}$ cup butter, 1 cup currants, 2 well-beaten eggs, a little nutmeg, flour enough to

knead soft; let rise again. When light tuck into tins, set in a warm place, and let rise about 2 hrs. Bake in a moderate oven.—Mrs. John Barber, Mayfair, Ill.

VARIATION III.—3 cups flour, $\frac{3}{4}$ cup butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon salt, 1 cup cleaned currants, grated rind of 1 lemon, 2 teaspoons baking powder; mix dry ingredients, rub in butter, add currants and lemon rind, mix to a thick batter with cold milk; turn into a well-greased pan. Bake 1 hr. in moderate oven.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

GERMAN BREAD.—To 2 cups light bread dough add a scant $\frac{1}{2}$ cup butter and lard mixed, 1 cup sugar, 2 cups milk in which dissolve $\frac{1}{2}$ teaspoon soda, 1 teaspoon each of cinnamon and vanilla, and 1 cup of seeded raisins. Stir with flour as stiff as bread dough, let rise, mix, let rise again, then mould into loaves, score the tops several times with a sharp knife, brush with milk, sprinkle with sugar, let rise, and when light, bake.—Mrs. J. C. Appleton, Bartlett, Ill.

GERMAN CINNAMON BREAD.—Make a rich biscuit dough with 1 qt. of flour, 1 teaspoon salt, 2 tablespoons baking powder, 2 teaspoons sugar, 3 teaspoons butter, 1 egg, 1 pt. of sweet milk, flavor with cream or vanilla. Mix all into a soft dough, roll $\frac{3}{4}$ inch thick and put dough in a shallow pan, cover top with a mixture of sugar, cinnamon and melted butter. Bake in a quick oven.—Mrs. James Ellis, Palatine, Ill.

GERMAN SWEET BREAD.—To 1 qt. of light bread sponge add 2 oz. of butter, 4 oz. of sugar, and 1 tablespoon each of cinnamon and caraway seed. Knead thoroughly, let rise, knead again 10 minutes, then put in greased baking pan, brush the tops with melted butter, and when light bake in a moderate oven.—Mrs. E. D. Adkins, Wheeling, Ill.

GLUTEN BREAD.—Make a sponge with 3 cups of milk or water, lukewarm, 1 yeast cake dissolved in a pt. of water and a pt. of gluten flour, when light add $\frac{1}{2}$ teaspoon salt, 2 tablespoons melted butter, 2 tablespoons sugar, and enough gluten flour to make batter stiff enough to knead. Knead until smooth and elastic, form into loaves and bake 1 hr.—Mrs. H. B. Sanborn, Bartlett, Ill.

GRAHAM BREAD.—Take 4 heaping cups of graham flour, 1 teaspoon of salt, 1 heaping teaspoon of saleratus, dissolved in hot water and stirred in $\frac{1}{2}$ cup of molasses until it foams. Add enough milk to make the dough as stiff as cake mixture; put it into 2 pans and bake.—Mrs. C. J. Jeffries, Winnetka, Ill.

VARIATION I.—Add half a cup of granulated sugar to 1 beaten egg. Beat and add 1 cup of buttermilk or sour milk and 2 tablespoons of sour cream. Add $1\frac{1}{2}$ cups graham flour, mixed with 1 cup white. Beat in $\frac{1}{2}$ teaspoon soda, dissolved in a little hot water. Bake slowly.—Mrs. B. Stiver, Palatine, Ill.

VARIATION II.—On baking day take out 2 cups of the sponge which has been set with the wheat flour—after the first rising. Put it in a bowl, add 3 tablespoons of molasses, 1 pt. of graham flour, and $\frac{1}{2}$ pt. of wheat flour; knead for 15 minutes, set it to rise again for 2 hrs., then form it into a loaf and let stand again for 1 hr. Bake in a slow oven for $\frac{3}{4}$ of an hr. Graham bread burns so easily it should not be put into a hot oven.—Mrs. E. D. Adkins, Wheeling, Ill.

GRAHAM BREAD.—At noon scald 2 cups white flour and let it stand until lukewarm. To this add 1 soaked yeast cake, then set in a warm place to rise. At night put $2\frac{1}{2}$ qts. warm water, 1 cup sugar, 4 breadspoons baking syrup and about $1\frac{1}{2}$ sifters white flour, with the sponge. Finish setting with graham flour. In the morning put in 2 handfuls salt, and stiffen with white flour and set to rise. It rises faster than white bread. Put in pan and let rise again. This will make 5 or 6 loaves.—Mrs. William Barnes, Bartlett, Ill.

HOMINY BREAD.—Boil 1 pt. of fine hominy until soft; when cool, add 1 tablespoon of butter, 3 tablespoons of cornmeal, 3 eggs well beaten, a teaspoon of salt, and 1 pt. of milk. Melt a teaspoon of butter in a baking pan, pour in the batter and bake in a quick oven about 10 minutes.—Mrs. C. C. Clancy, Kenilworth, Ill.

NUT BREAD.—Mix together $3\frac{1}{2}$ cups flour, 1 cup brown sugar, 1 teaspoon salt, 2 teaspoons baking powder, 1 cup chopped walnuts, 1 cup sweet milk, 1 egg. Let stand $\frac{1}{2}$ hr. Bake 25 or 30 minutes.—Mrs. Frank Cress, Park Ridge, Ill.

VARIATION I.—Sift together 4 cups flour, 4 teaspoons baking powder; add $\frac{1}{3}$ teaspoon salt, 1 cup sugar, 1 cup chopped walnuts, 3 eggs, beaten light. Add milk enough to make dough. Knead, put in pan ready for oven; let rise for 20 minutes, then bake $1\frac{1}{2}$ hrs. in a slow oven.—Mrs. J. S. Putnam, Wheeling, Ill.

GRAHAM NUT BREAD.—Preparation—Beat 2 eggs, add 2 cups sour milk, 1 cup sugar, 1 cup chopped walnuts, 1 cup raisins, 2 teaspoons salt, 2 teaspoons soda, 1 cup white flour, adding graham flour to make a stiff batter. Stir well, and put into a greased pan (one loaf size). Bake in a moderate oven 1 hr.—Mrs. Julius Casper, Wheeling, Ill.

OATMEAL BREAD.—Soak 2 cups rolled oats in 1 qt. hot water (at noon), let stand until night; add $\frac{2}{3}$ cup molasses, salt, yeast cake, 1 qt. flour. Mix into loaf, and let rise till morning. Bake in a moderate oven. This makes 2 loaves.—Mrs. Chas. Johnston, Des Plaines, Ill.

RICE BREAD.—Put 1 qt. milk and water over the fire to boil; add 1 teaspoon of salt and when boiling stir in $\frac{1}{2}$ pt. ground rice (wet with a little milk). Boil up 2 or 3 minutes, stirring repeatedly; pour it into bread-pan and immediately stir in as much flour as possible with a spoon. After it is cool, add a gill of yeast and let stand until morning. Then knead in more flour until the dough ceases to stick to the hands. It is necessary to make this dough a little stiffer than if no rice were used, else there will be a heavy streak through the loaf.—Mrs. E. D. Kelly, Winnetka, Ill.

RICE BREAD.—1 lb. of rice simmered in 3 qts. of water till soft and water absorbed; 4 lbs. of graham flour, salt and yeast. When the rice is lukewarm mix in most of the flour, salt and yeast; knead until smooth and shining; let it rise in a warm place; make it up into loaves with balance of flour and bake it thoroughly.—Mrs. Edith Fairchild, Glen View, Ill.

LOUISIANA RICE PONE.—1 pt. of boiled rice stirred in 1 pt. of milk with a small cup of cornmeal, 4 well-beaten eggs, a large tablespoon of butter and lard melted together, 1 small teaspoon of salt. Beat in 3 heaping teaspoons of baking powder; bake

and serve in ordinary pans, well greased.—Mrs. C. J. Jeffries, Winnetka, Ill.

RYE BREAD.—Put 2 qts. of rye flour into a stone jar, stir into it 1 cup of yeast, 2 teaspoons salt and enough water to moisten well. Let it rise over night in a warm place. In the morning, stir it down well. Do not add more flour. Put into the pan as soon as light. Bake in a slow oven.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

SQUASH BREAD.—To 1 cup of stewed and sifted squash add 2 tablespoons granulated sugar, 1 tablespoon butter, melted, $1\frac{1}{2}$ cups of scalding milk; when cool flour enough to make a batter and add $\frac{1}{2}$ cup liquid yeast; stir quickly, and add 1 teaspoon salt. Knead 20 minutes and set to rise. Make into a loaf or biscuits, let rise again and then bake.—Mrs. Ethan Earle, Mayfair, Ill.

BUNS.—Set in the evening a pt. of warm milk, butter the size of an egg, $\frac{1}{2}$ an yeast cake, and flour enough to make a thick batter. Add yeast and flour, then add 2 eggs, $\frac{1}{2}$ cup sugar, enough flour to roll in hands, not on board. After mixing, let it stand till quite light; then make into buns and let them stand in pan before baking. Bake about a quarter of an hr.—Mrs. C. C. Cleveland, Bartlett, Ill.

VARIATION I.—1 qt. bread sponge, 1 cup sugar, $\frac{1}{2}$ cup butter, 1 egg, 1 teaspoon cinnamon, a pinch of soda, 1 cup of currants, mould and raise this dough twice. It can then be formed into small rolls and baked.—Mrs. H. B. Sanborn, Bartlett, Ill.

BAKERS' BUNS.—Take bread sponge ready to mould into loaves, put it on a plate and set it away to rise for about 4 or 5 hrs., then add 1 cup bread dough, $\frac{1}{2}$ cup sugar, lard the size of an egg, 1 beaten egg, 1 cup lukewarm water, and let rise about 3 hrs. more; make into buns and let rise 9 hours more. Bake in a slow oven. The bread is usually moulded in loaves about 10 in the morning. About 4 the cup of dough is light, then at 9 at night make into buns and bake in the morning for breakfast.—Mrs. C. E. Westinghouse, Mayfair, Ill.

VARIATION I.—At noon mix together 3 mashed potatoes, 1 teaspoon coffee sugar, 1 tablespoon flour, scald with 1 cup boiling

water; when cool add $\frac{1}{3}$ yeast cake, which has been dissolved in $\frac{1}{4}$ cup warm water. Let stand till night, then take 1 pt. sweet milk, 1 cup sugar, butter size of an egg, scald together and let cool. Then stir in yeast and flour enough to make a stiff batter; let rise until morning. In the morning mix down as for bread, let stand until light; mould into buns, let rise. Bake 20 minutes.—Mrs. M. Anthony, Des Plaines, Ill.

CHELSEA BUNS.—Mix with milk 1 cup flour, 1 teaspoon baking powder, 2 teaspoons shortening, 2 teaspoons cinnamon, salt, roll out a little over $\frac{1}{4}$ of an inch thick, and spread over 1 tablespoon granulated sugar and 1 tablespoon butter beaten to a cream; roll up, cut off in length for buns, set on ends and bake in quick oven in 2 pairs, take 1 part and mix with all fruit; take $\frac{1}{2}$ lb. butter and mix into other half; line your pan bottom and sides with this, and then pack in the fruit mixture; wet the edges and put on top crust, prick all over with a fork and bake in a slow oven. Take from $1\frac{1}{2}$ to 2 hrs. to bake.—Mrs. C. F. Adams, Franklin, Ill.

VARIATION I.—When making bread, reserve some dough from the last mixing. Roll out to about 1 inch thickness. Butter it generously and sprinkle with sugar and cinnamon. Roll up like jelly, roll and cut in about 1 inch thick; set in pan to rise and then bake.—Mrs. Almond Case, Palatine, Ill.

GERMAN BUNS.—Make a paste with 4 cups sifted flour, 1 teaspoon salt (small), 1 cup granulated sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 1 egg well beaten; mix with $\frac{1}{2}$ milk, $\frac{1}{2}$ water to a dough, 1 teaspoon soda, 2 teaspoons cream tartar. Filling.—1 egg, 1 cup white or brown sugar, $\frac{1}{2}$ cup flour, mix. Roll paste out, spread with filling and roll up like rolly-polly pudding; cut in slices crosswise; leave softest part up in pan. Bake in quick oven.—Mrs. Mary Carpenter, Des Plaines, Ill.

HOT CROSS BUNS.—Soak $\frac{1}{2}$ yeast cake at noon, stir in a thin batter about 3 o'clock, then in the evening add a qt. of water and flour enough to make a thin batter. Set in a warm place to rise over night. At 4 in the morning add 2 eggs, $\frac{3}{4}$ cup butter and lard mixed, 1 tablespoon salt, $\frac{1}{2}$ cup sugar. Mix in a stiff dough the same as bread. Let rise again and knead. When it rises make

into loaves and put in pans, let rise and bake in hot oven.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

IRISH BUNS.—Put 2 cups flour in dish, 1 tablespoon of butter, 2 teaspoons of baking powder and a little salt, rub well together, beat an egg in a cup, fill up with sweet milk; stir into flour; then drop into a hot greased pan. Bake 20 minutes in a hot oven.—Mrs. Julius Casper, Wheeling, Ill.

MILK BUNS.—Let 2 cups new milk come to a boil, then stir in 1 cup of granulated sugar and 1 heaping tablespoon lard; when lukewarm put in $\frac{1}{2}$ yeast cake or $\frac{1}{2}$ liquid yeast and enough flour to make a batter as thick as for sponge cake; let rise till morning and keep very warm, then mix as stiff as soft bread; let rise again till light (but before mixing in the morning put in 1 egg and a little salt); when very light take out on bake board and roll out $\frac{1}{2}$ inch thick; cut in round cakes, butter, turn over double and pinch ends. Let rise 1 hr.; bake in quick oven.—Mrs. J. S. Putnam, Wheeling, Ill.

SCOTCH CURRANT BUN.— $\frac{3}{4}$ lb. flour, $\frac{1}{2}$ lb. sugar, 3 lbs. blue raisins, 2 lbs. currants, $\frac{1}{4}$ lb. orange peel, $\frac{1}{4}$ lb. almonds, $\frac{1}{2}$ oz. ground ginger, $\frac{1}{2}$ oz. cinnamon, $\frac{1}{2}$ oz. Jamaica ginger, $\frac{1}{2}$ teaspoon black pepper, 1 small teaspoon soda, 1 teaspoon cream tartar, 1 small cup sweet milk; prepare the fruit carefully, and moisten with the milk, only sufficient milk should be used to bind ingredients together; then prepare this paste to line the cake tins, $1\frac{1}{2}$ cups flour, $\frac{1}{4}$ lb. butter, $\frac{1}{2}$ teaspoon baking powder, mix butter into flour, add baking powder and enough cold water to make a firm paste; roll out rather thin and cut out a piece for bottom of tin, also one for top; roll out the scraps into a long-shaped piece, have a cake-tin well greased, put the paste in the bottom, then line sides and pack in mixture of fruit tightly as possible; press into corners firmly, turn in an edge of paste, wet it and put on top of paste, put on loosely to avoid cracks; when the mixture begins to cook, brush top with whites of eggs, prick over this with fork, and bake in a moderate oven 4 hrs. This will keep a year and improves with age.—Mrs. Edith Fairchild, Glen View, Ill.

SPANISH BUN.—Cream together 2 eggs, keeping out white of 1 for icing, 1 cup brown sugar, butter size of an egg, 1 level

teaspoon cinnamon, a little nutmeg, 1 teaspoon soda, 2 teaspoons cream tartar; add 1 cup milk and flour enough to make a batter, not too stiff.—Mrs. H. A. Sherman, Palatine, Ill.

ICING.—Take the white of the egg you save, beat it very light and thicken with 1 cup brown sugar; when the cake is done spread it on the top and return to the oven to brown slightly.—Mrs. H. A. Sherman, Palatine, Ill.

VARIATION I.—Cream together 1 cup brown sugar, $\frac{1}{2}$ cup butter, 3 eggs. Reserve whites of 2 for icing. Beat the rest of eggs light. 1 cup sweet milk, 2 teaspoons cream tartar, 1 teaspoon soda sifted through 2 cups flour, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon ground cloves. Take whites of eggs, beat light, and add 1 cup brown sugar, just a little cinnamon and cloves, beat all together and spread over cake; after it is baked, set it in the oven again to brown.—Mrs. Castle Hopkins, Winnetka, Ill.

BISCUIT

BAKING POWDER BISCUITS.—4 level cups flour, 1 level teaspoon salt, 2 level tablespoons shortening, $2\frac{1}{2}$ level tablespoons baking powder, about $1\frac{1}{2}$ cups milk. The shortening may be sweet lard, or dripping or butter, or a mixture. See that the shortening is soft enough to rub easily. Place the board, mixing knife, rolling pin, cutter and pan ready, and see that the oven is hot. Sift the salt and flour into a bowl; rub the shortening into it with the fingers; sift in the baking powder and mix well. Mix into a soft dough with the milk, using a broad-bladed, flexible knife, in order to cut and mix it quickly. Flour the board lightly, turn the dough out and roll it round to coat it with flour. Knead just enough to make the dough smooth, roll out about an inch thick, and cut into small biscuits. Place them in the pan, wet the tops only with milk or water and bake in a hot oven about 20 minutes. The secret of success is a slack dough, quick mixing and little handling.

Conclusion.—Soft wheat flours yield the tenderest biscuits when conditions are uniform.

Remarks.—When strong and weak flours are made slack enough for biscuits, and both are of the same slackness, the difference in handling quality is very noticeable. The strong flour dough has a silky smoothness, which is much easier to handle.

SUMMARY.—1.—Other things being equal, soft wheat flours make more tender milk biscuits than strong wheat flour.

2.—Given a strong wheat flour dough and a soft wheat flour dough of equal slackness and suitable for milk biscuits, the soft wheat flour dough is the easier to handle.

3.—At the present prices of the different flours the strong wheat biscuits cost more than soft wheat flour biscuits.

4.—It is possible that a larger proportion of fat used with the strong wheat flour would yield biscuits of tenderness equal to those of soft wheat flour, but the cost of fat makes that method of improvement a disadvantage.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—1 pt. flour, 3 teaspoons baking powder sifted with it, 1 tablespoon butter rubbed in flour, rub till crumbly, little salt, stir in sweet milk until soft, flatten with hand on well floured board, then cut. Never roll biscuit dough.—Mrs. William Myers, Franklin, Ill.

VARIATION II.—Fill a qt. sifter with fine flour, add a heaping teaspoon of soda and 2 of cream of tartar. Sift the ingredients through the sifter once or twice into a large pan, add a teaspoon of salt and rub in a lump of sweet fresh lard, the size of an egg; mix into a nice soft dough with sour milk. Roll out, cut and bake in a hot oven.—Mrs. C. E. Westinghouse, Mayfair, Ill.

VARIATION III.—Sift 1 qt. of flour with 2 teaspoons of baking powder and 1 of salt. Mix in 2 tablespoons of shortening; add enough cold water to make a soft dough. Put it on a floured board and pat lightly 1 inch thick. Bake 15 minutes in hot oven. The secret of good biscuits is light handling and no kneading.—Mrs. F. E. Clower, 1103 S. 7th Ave., Maywood, Ill.

VARIATION IV.—Sift 3 teaspoons of baking powder, a teaspoon of salt in 1 qt. of flour; add 1 cup of shortening, milk to make a soft dough, handle very little. Bake 20 minutes.—Mrs. Frank R. Webber, 1001 S. 7th Ave., Maywood, Ill.

ABERNETHY BISCUITS.—Rub 1 oz. of butter into 1 lb. of flour, adding a dessertspoon of sugar and $\frac{1}{2}$ oz. of caraway seed. Mix all together, with 2 eggs, if necessary; add a little milk. Roll

the batter out, knead it into small, round cakes, making holes with a fork to allow the steam to escape. Bake in moderate oven.—Mrs. C. J. Jeffries, Winnetka, Ill.

ARROW-ROOT BISCUITS.—Beat $\frac{1}{4}$ lb. of butter to a cream; add gradually 3 well-beaten eggs, $\frac{1}{4}$ lb. of flour, $\frac{1}{4}$ lb. sifted sugar, and 3 oz. of arrow-root pounded to crush the lumps. Mix all smoothly together. Drop in small pieces on a well-oiled tin. Bake in slow oven.—Mrs. C. J. Jeffries, Winnetka, Ill.

BRAN BISCUITS.—2 cups of cleaned wheat bran, 1 cup of white flour, 1 teaspoon of baking soda, 1 teaspoon of salt. Mix thoroughly and add $\frac{1}{2}$ cup of molasses and $1\frac{1}{2}$ cups of sweet milk. Bake in gem tins in a slow oven for 30 minutes.—Mrs. Ethan Earle, Mayfair, Ill.

BROWN BISCUITS.—Sift 2 cups flour, 3 tablespoons baking powder and 1 teaspoon salt into a mixing bowl, rub in thoroughly 2 generous tablespoons butter or lard, then add 1 cup of fine bran; wet with sweet milk, roll to $\frac{1}{2}$ inch in thickness, cut as tea biscuits and bake in quick oven.—Mrs. Ella Fairchild, Palatine, Ill.

BISCUIT FOR CAMPERS (Will Keep for Months).—Make a sponge about 3 or 4 o'clock in the afternoon by adding a cake of yeast foam which has previously been softened in a little lukewarm water to a pt. of water in which potatoes have been boiled with sufficient good bread flour stirred in to make batter drop in chunks from the spoon and will not run. Beat thoroughly and let rise in a warm place until about 9 or 10 o'clock at night. The lighter it gets the better. Add a pt. of lukewarm water, a teaspoon of salt, a tablespoon of sugar and a bit of lard the size of a hickory nut. Add 3 qts. of flour, measured before sifting, first deducting therefrom the amount used for the sponge in the afternoon. Knead with the hands until it seems elastic when poked with the finger, and does not stick to the hands. Cover and let rise over night in a warm place, 75° , and in the morning turn out on a floured board and pound with an axe for 20 minutes to pound all the flour in possible. Roll out into squares about 2 inches square. Place on a greased baking sheet. Let rise until about double in size or until very light. Bake about $\frac{1}{2}$ hr. in a moderately hot oven. Leave in a warming oven or about the stove

somewhere to dry out thoroughly for a day or two. Keep in a dry place and when wanted for use roll over once or twice in cold water and drain from one side and place on a plate in the oven and it will puff up like freshly baked bread and be crisp and light.—Mrs. C. K. Wurtz, 216 S. 2nd Ave., Maywood, Ill.

CHOCOLATE BISCUITS.—Cover 3 large baking-pans with paper that has been well-oiled with washed butter. Sprinkle with powdered sugar. Melt in a cup 1 oz. of chocolate. Add to the yolks of 4 eggs $\frac{1}{2}$ cup of powdered sugar, and beat until light and firm. Add the melted chocolate and beat a few minutes longer. Add $\frac{3}{4}$ cup of sifted flour and stir in the whites beaten to a stiff froth. The whites and flour must be cut in as lightly as possible and with very little stirring. Drop the mixture in teaspoons on the buttered paper. Sprinkle powdered sugar over the cakes and bake in a slow oven 14 or 15 minutes.—Mrs. C. J. Jeffries, Winnetka, Ill.

DELAWARE BISCUIT.—To every lb. of flour add $2\frac{1}{2}$ oz. of lard, $\frac{1}{2}$ teaspoon yeast powder, pinch of salt and 6 oz. of cold water. Work 30 minutes with bread worker or 1 hr. can be kneaded with the hands. Make into small balls, flatten down a little; prick with a table fork and bake in a quick oven. These biscuits are elegant for lunch with chicken salad.—Mrs. C. C. Cleveland, Bartlett, Ill.

EGG BISCUIT.—1 cup yeast, 1 qt. water or milk, 1 cup shortening, a little sugar, salt and soda, 2 eggs; wet up soft at night; in the morning put on a board and cut with a small cutter and let rise, and bake 20 minutes.—Mrs. D. O. Dooley, Bensenville, Ill.

FRUIT BISCUITS.—Mix graham flour with just enough of scalded figs to make an adherent dough by much kneading; roll or cut into biscuits $\frac{1}{2}$ inch thick, and 2 or 3 inches square. Bake in a quick oven.—Mrs. E. D. Kelley, Winnetka, Ill.

HOT ROLL BISCUITS.—Mix well 6 cups flour, 3 teaspoons baking powder, 2 tablespoons lard or butter, 2 pinches of salt; make a soft dough and roll out thin and spread with this filling; 1 cup of white sugar, 1 egg, beaten well; roll like a jelly roll and cut in slices 1 inch thick; flour the pans well and bake in a hot oven.—Mrs. Ernest D. Dean, Glen View, Ill.

LUNCH BISCUIT.—Sift together 4 cups flour, 1 teaspoon soda, 2 teaspoons cream tartar, and add 2 tablespoons currants, 1 cup milk. Mix $\frac{1}{2}$ cup sugar, 2 tablespoons butter to a cream; add 2 beaten eggs and milk. Mix soft and bake in a quick oven.—Mrs. Frank Ferguson, Franklin, Ill.

MARYLAND BISCUIT.— $\frac{1}{4}$ lb. butter, to 1 qt. of flour and 1 teaspoon salt. Rub the butter well into the flour; then add sufficient water or milk to make a stiff dough, which must be worked until perfectly smooth. Prick each biscuit with a fork and bake in a hot oven.—Mrs. Frank Ferguson, Franklin, Ill.

MILK BISCUITS.—Sift 1 cup of flour, 2 teaspoons baking powder, and $\frac{1}{4}$ teaspoon salt. Add $\frac{1}{3}$ cup milk, mixing gradually with a knife to a soft dough. $1\frac{1}{2}$ teaspoons shortening should be rubbed into the flour before adding the milk. Turn out on a slightly floured board, knead to make the outside smooth, roll or press about $\frac{3}{4}$ of an inch thick and cut. Place in a greased baking tin and bake in a hot oven about 30 minutes.—Mrs. C. Buttercup, Bensen, Ill.

MINUTE BISCUITS.—One pt. sour or buttermilk, 1 teaspoon soda, $1\frac{1}{3}$ teaspoons cottolene, flour to make soft dough. Have dough just stiff enough to handle; mix, roll and cut out rapidly, with as little handling as possible. Bake in quick oven.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

POTATO BISCUITS.—Add a tablespoon each of flour and butter to mashed potatoes and rub thoroughly together, roll out and cut as biscuit and bake in a quick oven. When done to a light brown, cut open, butter and eat warm.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

VARIATION I.—To 2 cups fresh mashed potatoes add $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ teaspoon soda, flour enough to make a stiff dough; roll out to $\frac{1}{2}$ an inch and cut in cakes. Bake in a hot oven.—Mrs. Joseph Dunlop, Bartlett, Ill.

VARIATION II.—3 cups sifted flour, 2 cups mashed potatoes, 2 teaspoons baking powder, butter the size of an egg. Work the potatoes into the flour and cut in squares and bake in a quick oven.—Mrs. C. Buttercup, Bensen, Ill.

PAN-AMERICAN RICE BISCUITS.—Beat $\frac{1}{4}$ lb. of butter to a cream, stir in $\frac{1}{2}$ lb. rice flour and $\frac{1}{4}$ lb. sugar, and moisten with 2 well-beaten eggs. Roll out the paste, shape with a round paste cutter into small cakes and bake from 12 to 18 minutes in a slow oven.—Mrs. C. J. Jeffries, Winnetka, Ill.

SCOTCH TEA BISCUITS.—1 saucer flour mixed with 1 cup dark sugar, 1 cup butter, 1 egg, unbeaten, 1 teaspoon soda, salt, butter; when cool break the egg, then stir in sugar and flour and soda. Mix middling stiff.—Mrs. Alex. Drexel, Park Ridge, Ill.

SODA BISCUITS.—Mix 4 cups flour, 1 cup cream, 1 cup sweet milk, 2 teaspoons cream tartar, 1 teaspoon soda, 1 teaspoon salt. Bake in a quick oven.—Mrs. H. B. Sanborn, Bartlett, Ill.

SQUASH BISCUIT.—1 cup squash, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup yeast, 1 cup milk, $\frac{1}{2}$ teaspoon soda, and butter the size of an egg; mix early in the morning and they will be ready for tea.—Mrs. C. C. Clancy, Kenilworth, Ill.

GERMAN COFFEE CAKE OR GERMAN KAFFEE KUCHEN.—Scald 1 qt. of sweet milk, and $1\frac{1}{2}$ cups of sugar, nutmeg to taste, 1 heaping teaspoon of salt. Let cool until about blood heat and add 2 cakes compressed yeast, dissolved in $\frac{1}{2}$ cup lukewarm water, 1 cup of half lard and butter melted (gives better flavor than all lard or butter). Add enough flour to make stiff enough to beat with spoon, then add 1 teaspoon of lemon extract and 1 egg. Beat until it will not stick to spoon or about 15 minutes. Set in moderate warm place out of draft, until it doubles in size. Warm the pans and grease with equal parts of lard and butter. Make into loaves, filling the pans half full, and set to rise, until it is even with top of pan. Just before baking sprinkle 2 level teaspoons of cinnamon and sugar on the top. Raisins and citron peel may be added if desired. Bake in a moderate oven. This will make 6 coffee cakes.—Mrs. F. E. Clower, 1103 S. 7th Ave., Maywood, Ill.

VARIATION I.—Take 1 qt. of bread sponge, beat in 1 egg; $\frac{1}{2}$ cup sugar, spices if desired, and flour enough to lift out of bowl. Sponge must be softer than bread dough; knead 2 minutes; sprinkle cinnamon and sugar on top with a little flour and a few lumps

of butter; over this sprinkle a little water to prevent the top from scorching.—Jane Parker, 803 S. 2nd Ave., Maywood, Ill.

VARIATION II.—Dissolve 1 cake of compressed yeast in 2 cups of lukewarm milk and add 2 cups flour, put away in a warm place until very light; add 3 pts. of flour, deducting for the 2 cups, 1 beaten egg, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{4}$ grated lemon, $\frac{1}{2}$ cup butter, 1 cup sugar, $\frac{1}{4}$ cup raisins, $\frac{1}{4}$ cup currants. Knead for 3 minutes, turn out on a flat cake tin, sprinkle with chopped nuts, let rise and bake.—Mrs. C. Wurtz, 212 S. 2nd Ave., Maywood, Ill.

ENTIRE WHEAT CRACKERS.—Mix fresh-ground wheat-meal with pure soft water into a stiff dough. Roll out and cut the mass into thin crackers and bake in quick oven. Be careful not to burn.—Mrs. C. J. Jeffries, Winnetka, Ill.

CRISP CRACKERS.—To freshen crackers which have become stale, spread thickly with butter, place in a dripping pan and brown in hot oven.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

CRISPED CRACKERS.—Split butter crackers, and spread with butter; put them into a pan buttered side up, and brown in hot oven. Serve with soups.—Eloise Jennings, Winnetka, Ill.

CRUMPETS.—1 cup brown sugar, 1 cup chopped raisins, $\frac{1}{2}$ cup butter, 1 egg, $\frac{1}{2}$ teaspoon soda, 2 tablespoons sour milk, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon allspice. Mix the sugar, butter, egg together, then the flour, raisins, spices; add to the above, soda dissolved in sour milk. Make a rather stiff dough, drop with a teaspoon on a buttered dish and bake in a hot oven.—Mrs. C. E. Clarkson, Wilmette, Ill.

FADGE.—To 1 cup wheat flour add 1 cup cold water; mix and beat until light, pour into hot buttered gem pans and bake 30 or 35 minutes.—Mrs. Jane Evers, Winnetka, Ill.

GEMS

GEMS.—Pt. flour, 2 teaspoons baking powder, tablespoon of sugar, little salt, tablespoon butter or shortening. Mix up and drop into gem pans. Put in 1 egg, flour first, then shortening and baking powder; then sugar and salt, then egg; flour to make stiff.—Mrs. Frank Cook, Wheeling, Ill.

VARIATION I.—To $\frac{1}{2}$ cup sugar add 2 tablespoons butter, 1 egg, 1 pt. milk, 1 teaspoon cream tartar, 1 teaspoon soda, flour to mix as stiff as cake; can be cooked in baker sheet. Cut in squares or in muffin rings.—Mrs. Waldon Emmery, Glencoe, Ill.

BRAN GEMS.—Cream together butter size of an egg, $\frac{3}{4}$ cup brown sugar or $\frac{1}{2}$ cup white sugar; add 1 cup sour milk, 1 cup flour, 2 cups bran, a little salt, 1 teaspoon soda dissolved in warm water, 1 cup currants. Bake about 20 minutes.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

VARIATION I.—2 cups bran, 2 cups flour, 1 teaspoon soda; beat $\frac{1}{2}$ cup butter, 1 cup sugar and 2 eggs together; then add the $1\frac{1}{2}$ cups sour milk and last the soda sifted in the flour.—Mrs. Chas. Eggleston, Wheeling, Ill.

CORNMEAL GEMS.—Beat together 1 egg, $1\frac{1}{2}$ cups milk, $\frac{1}{4}$ cup sugar, 2 level teaspoons baking powder. Then mix 1 cup cornmeal and $\frac{1}{2}$ cup flour, adding a little at a time, beat well for at least 5 minutes; then add the stiffly beaten whites of egg, and bake in gem pans in moderate oven.—Mrs. Ella Fairchild, Palatine, Ill.

GINGER GEMS.—Mix together 1 cup molasses, 1 cup sour cream, 1 egg, 1 teaspoon soda, 1 tablespoon ginger, $2\frac{1}{2}$ cups flour, a little salt; bake in patty-pan tins.—Mrs. Chas. Ellis, Winnetka, Ill.

GRAHAM GEMS.—Sift 3 cups graham flour with 2 teaspoons baking powder, and $\frac{1}{2}$ spoon of salt; add 1 egg, 1 cup milk, 1 cup water. Beat well and pour in heated gem pans. Bake 15 to 20 minutes.—Mrs. C. E. Rawlins, Glen View, Ill.

VARIATION I.—Mix 2 cups graham flour, 1 cup white flour, 1 tablespoon butter, 1 tablespoon sugar, a little salt, 2 teaspoons baking powder and sweet milk to make a stiff batter, or use 1 teaspoon soda and sour milk. Bake either in a loaf or gem pans.—Mrs. E. C. Westinghaus, Mayfair, Ill.

VARIATION II.—1 egg, $1\frac{1}{2}$ cups brown sugar, $1\frac{1}{2}$ cups sour cream, pinch of salt, 1 small teaspoon cinnamon, a good $\frac{1}{2}$ cup currants, 3 cups graham flour. Beat egg and sugar together, add the sour cream, salt, cinnamon and currants; beat well together,

then add the flour in which the soda has been thoroughly mixed. Bake in well-buttered gem rings.—Mrs. Ella Fairchild, Palatine, Ill.

HONEY GEMS.—To 2 qts. flour add 3 tablespoons melted lard, $\frac{3}{4}$ pt. honey, $\frac{1}{2}$ pt. molasses, 4 heaping teaspoons brown sugar, $1\frac{1}{2}$ level tablespoons soda, 1 level teaspoon salt, $\frac{1}{3}$ pt. water, $\frac{1}{2}$ teaspoon extract vanilla.—Mrs. C. C. Cleveland, Bartlett, Ill.

OATMEAL GEMS.—To 1 cup cold water and 1 cup sour milk add $2\frac{1}{2}$ cups fine oatmeal, 2 tablespoons sugar, 1 teaspoon salt, $\frac{1}{2}$ teaspoon soda.—Mrs. D. O. Dooley, Bensen, Ill.

RYE GEMS.—Mix together 1 cup of cornmeal and 1 cup of rye. Stir into the mixed meal $1\frac{1}{2}$ cups ^{stale} water. Beat the latter vigorously for 10 or 15 minutes, then turn into hot irons and bake.—Mrs. Conklin, 914 No. 5th Ave., Maywood, Ill.

ENTIRE WHEAT GEMS.—2 cups of whole wheat flour, 1 pinch of salt, 1 piece of butter size of an egg, 1 cup of milk, 1 teaspoon baking powder. Beat for 1 minute and bake in gem pans for $\frac{1}{2}$ hr.—Mrs. C. J. Jeffries, Winnetka, Ill.

JOLLY BOYS.—Mix together thoroughly $1\frac{1}{2}$ pts. of ryemeal, $\frac{1}{2}$ pt. of flour, $\frac{1}{2}$ cup of cornmeal, 2 pinches of cinnamon, a little salt, and 2 teaspoons of baking powder. Add 1 well-beaten egg; 2 tablespoons each of molasses and sugar, and enough cold water to make a thick batter. Fry in hot lard 1 heaping tablespoon at a time and cook until well browned.—Mrs. C. J. Jeffries, Winnetka, Ill.

MUFFINS

MUFFINS.—Cream together 1 cup sugar and $\frac{1}{2}$ cup good shortening, add 2 beaten eggs, a large cup of milk, 1 teaspoon of salt and flour enough to make a little stiffer than cake batter, sifted with 2 teaspoons baking powder. Bake in muffin tins.—Mrs. Frank R. Webber, 1001 S. 7th Ave., Maywood, Ill.

VARIATION I.—Cream together 1 egg, 1 cup sugar (white or brown), 1 tablespoon butter, 1 cup sweet milk, 2 teaspoons baking powder sifted in flour enough to make a nice batter, same

as for cake. Put a tablespoon of batter in each muffin ring and bake. These are nice warm or cold.—Mrs. C. C. Cleveland, Bartlett, Ill.

BERRY MUFFINS.—Sift together $\frac{1}{4}$ cup of butter and 2 tablespoons of sugar and add the beaten yolks of 2 eggs. Stir into the mixture alternately 1 cup of sweet milk and a little salt, 2 teaspoons of baking powder, sift in 1 pt. of flour. When smooth stir in the beaten whites of 2 eggs. Stir in 1 cup of fresh blackberries or blueberries, thoroughly cleaned, and sprinkle with sugar. Pour in buttered muffin-tins and bake about $\frac{1}{2}$ hr. Serve warm.—Mrs. C. J. Jeffries, Winnetka, Ill.

BERKSHIRE MUFFINS.—Mix dry $\frac{1}{2}$ cup cornmeal, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ cup cooked rice, 2 tablespoons sugar, $\frac{1}{2}$ teaspoon salt; add $\frac{2}{3}$ cup scalded milk, 1 egg, 1 tablespoon melted butter, 3 tablespoons baking powder. Turn milk on meal, let it stand 5 minutes, add rice and dry material. Add beaten yolk, butter and white of egg, beaten stiff.—Mrs. H. B. Sanborne, Bartlett, Ill.

BRAN MUFFINS.—Sift together 2 cups flour, 1 teaspoon salt, 2 teaspoons baking powder, 1 tablespoon sugar; add 2 eggs, beaten separate, 1 cup milk, 2 tablespoons butter. Mix dry ingredients, then butter, yolks of eggs and milk, lastly beat in whites. Drop in tins and bake in quick oven.—Mrs. C. E. Westinghouse, Mayfair, Ill.

VARIATION I.—Cream together 1 egg, 2 tablespoons sugar, $\frac{1}{2}$ teaspoon salt, about 1 cup milk, 2 cups flour, $3\frac{1}{2}$ teaspoons baking powder (level), 2 tablespoons melted butter. Beat egg very light, add sugar, milk and salt. Sift in the flour and baking powder and beat well; pour in the butter, and bake in a hot oven about 20 minutes.—Mrs. M. Anthony, Des Plaines, Ill.

VARIATION II.—Cream together 1 egg, $\frac{1}{4}$ cup brown sugar, $\frac{1}{2}$ cup butter and lard, mixed, 1 cup buttermilk, 2 cups bran, $1\frac{1}{2}$ cups flour, 1 teaspoon soda, $\frac{1}{2}$ cup chopped raisins (1 cup sour cream may be used instead of butter and lard). Bake in muffin tins.—Mrs. C. F. Adams, Franklin, Ill.

BUTTERMILK MUFFINS.—Mix in a pt. of rich buttermilk, enough flour to make a very stiff batter. Add 1 egg beaten in a

little salt, $\frac{1}{2}$ teaspoon of soda, dissolved in a little hot water. Bake in patty-pans or rings, in quick oven.—Mrs. C. J. Jeffries, Winnetka, Ill.

CHICAGO MUFFINS.—Mix together $1\frac{1}{2}$ pts. of flour, $\frac{1}{2}$ pt. of cornmeal, 2 teaspoons of baking powder, 1 tablespoon of sugar and 1 teaspoon of salt. Work in 1 tablespoon of butter; add 3 beaten eggs and 1 pt. of milk and beat the whole quickly into a firm batter. Have the griddle hot and well greased to receive the muffin-rings and cook to a nice brown.—Mrs. C. J. Jeffries, Winnetka, Ill.

CORNMEAL MUFFINS.—Mix together 1 cup flour $\frac{1}{2}$ cup cornmeal, 1 tablespoon sugar, 3 teaspoons baking powder. Add baking powder before sugar, $\frac{1}{2}$ teaspoon salt, 1 egg, 1 cup milk, 2 teaspoons butter. Mix according to rule. Bake in gem pans.—Mrs. Almond Case, Palatine, Ill.

CHESTNUT MUFFINS.—Boil 1 qt. of chestnuts; open the shells and take out the well cooked kernel; press them at once through a colander, add a level teaspoon of salt, the yolks of 2 eggs, beaten with $\frac{1}{2}$ cup milk, and $\frac{1}{2}$ cup flour, sifted with a teaspoon baking powder. Fold in the well-beaten whites of the eggs. Bake in 12 hot greased gem pans.—Mrs. C. F. Adams, Franklin, Ill.

CRUMB MUFFINS.—Brown the bread in the oven and pound to $1\frac{1}{2}$ cups crumbs. Add 1 qt. milk, 2 eggs, 1 teaspoon of sugar, $\frac{1}{2}$ cup white flour, 1 heaping teaspoon baking powder. Beat well.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

DROP MUFFINS.—To 2 cups sifted flour add 2 cups milk, 1 tablespoon baking powder, $\frac{1}{2}$ teaspoon salt; mix together till quite stiff and foamy, drop in hot greased muffin rings and cook quickly. Easily made, requires no eggs, and are light and delicious and a boon to a busy housewife. Can be stirred up at the last minute.—Mrs. Mary Carpenter, Des Plaines, Ill.

DATE MUFFINS.—Mix together $\frac{1}{4}$ cup butter, creamed, 1 egg well beaten, $\frac{1}{2}$ pound dates, stoned and chopped; 1 cup sweet milk, 1 pt. flour, 3 teaspoons baking powder. Add milk and flour alternately. Bake in gem pans. Will make 12.—Mrs. Julius Casper, Wheeling, Ill.

ECONOMY MUFFINS.—Beat the egg and salt until light. Add $\frac{1}{4}$ cup sugar and beat; add 1 tablespoon of lard and beat. Sift in $\frac{1}{2}$ cup flour and 2 teaspoons baking powder and $\frac{1}{2}$ cup milk, mix and beat thoroughly; then beat in another $\frac{1}{2}$ cup of the milk and $\frac{1}{2}$ cup flour and beat. Bake in a well-greased hot muffin-tin in a hot oven. This recipe makes eight (8) muffins.—Mrs. J. W. Marelius, 2329 Cornelia St., Chicago, Ill.

ENTIRE WHEAT MUFFINS.—Sift together 1 cup each of wheat and rye flour, 1 tablespoon of sugar, a pinch of salt and 2 level teaspoons of baking powder. Beat 1 egg lightly, add large $\frac{3}{4}$ cup of milk and stir into the dry ingredients; add 3 tablespoons of melted butter and bake in hot oven 25 minutes.—Mrs. C. J. Jeffries, Winnetka, Ill.

GRAHAM MUFFINS.—2 eggs, $\frac{3}{4}$ cup sour cream, $\frac{1}{2}$ cup sugar, 2 teaspoons baking powder, 1 cup white flour, $\frac{1}{4}$ teaspoon salt, enough graham flour to make stiff batter. Beat the sugar with the eggs; add the sour cream and salt; sift in the white flour with baking powder; mix thoroughly, and then add enough graham flour to make a stiff batter.—Mrs. J. S. Putman, Wheeling, Ill.

HONEY MUFFINS.—Sift together $1\frac{1}{2}$ pts. flour, 2 teaspoons baking powder, and $\frac{1}{2}$ of salt. Work in 2 tablespoons of butter; beat and add 3 eggs, 1 cup of honey and $\frac{1}{2}$ pt. of milk. Bake in hot oven.—Mrs. C. J. Jeffries, Winnetka, Ill.

NEW YORK RYE MUFFINS.—Sift and mix 1 pt. of rye flour $\frac{1}{2}$ pt. of a cornmeal, $\frac{1}{2}$ pt. of flour, 3 teaspoons of baking powder, 1 tablespoon of sugar and 1 teaspoon of salt; work in 1 tablespoon of lard and butter, and add 2 beaten eggs with 1 pt. of milk; beat into a firm batter. Grease muffin-pans and fill $\frac{2}{3}$ of their capacity. Bake in hot oven.—Mrs. C. J. Jeffries, Winnetka, Ill.

OATMEAL MUFFINS.—Mix thoroughly together $\frac{1}{2}$ cup rolled or flaked oats, $1\frac{1}{4}$ cup flour, $3\frac{3}{4}$ teaspoons baking powder, $\frac{3}{4}$ cup milk, 1 egg, 2 tablespoons sugar, $\frac{1}{2}$ teaspoon salt, 2 tablespoons butter. Mix and bake in muffin rings.—Mrs. Edith Fairchild, Glen View, Ill.

QUEEN OF MUFFINS.—Cream together $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup sugar, 1 egg, 2 cups flour, $\frac{3}{4}$ teaspoon baking powder, $\frac{3}{4}$ cup milk; cream, butter and sugar, add beaten egg, add milk and flour and baking powder alternately. Bake in buttered gem pans.—Mrs. H. A. Sherman, Palatine, Ill.

VARIATION I.—Mix well 1 cup brown sugar, 1 cup sour milk or buttermilk, pinch salt, 1 tablespoon butter or lard, 1 small teaspoon soda; add 2 small cups graham flour.—Mrs. Castle Hopkins, Winnetka, Ill.

TWIN MOUNTAIN MUFFINS.—Cream together $\frac{1}{2}$ cup butter, $\frac{1}{4}$ cup granulated sugar, $\frac{1}{4}$ teaspoon salt, 1 egg, well beaten; add $\frac{3}{4}$ cup sweet milk, 2 cups flour, 4 level teaspoons baking powder. Bake in buttered tins in quick oven.—Mrs. Ella Fairchild, Palatine, Ill.

RICE MUFFINS.—Mix 6 cups of rice flakes, $1\frac{1}{2}$ cups of flour, 1 teaspoon of salt, 4 level teaspoons of baking powder, 1 tablespoon of sugar, 2 well-beaten eggs, 2 cups of milk, 2 tablespoons of melted Ko-nut. Bake 25 minutes.—Mrs. E. D. Kelley, Winnetka, Ill.

TOASTED ENGLISH MUFFINS.—Open the sides of the muffin, insert the toasting fork and toast lightly. Then pull it apart, lay butter on each half, and close again. Put on a hot plate. Serve with maple syrup.—Mrs. C. J. Jeffries, Winnetka, Ill.

SQUASH MUFFINS.—Add to 1 pt. sifted squash, 1 beaten egg, $\frac{1}{2}$ cup sugar, 1 tablespoon butter, 3 pts. flour, $\frac{1}{2}$ cake yeast, milk enough to make a stiff batter, not quite as stiff as for bread; beat the egg, sugar and butter with the squash. Let rise, knead into muffin shapes, let rise again and bake.—Mrs. D. O. Dooley, Bensenville, Ill.

POP-OVERS

POP-OVERS.—Beat 4 eggs, add 1 pt. of sifted flour, and thin with 1 pt. of milk; add $\frac{1}{2}$ teaspoon of salt and 1 tablespoon of melted butter. Beat vigorously for 10 minutes and pour into hot pop-over cups or gem tins and bake in a quick oven.—Mrs. Gust. W. Youngstedt, 403 S. 3rd Ave., Maywood, Ill.

ILLINOIS POP-OVERS.—Sift twice 1 cup of flour; add to it gradually 2 eggs, mixed thoroughly together, 1 cup of milk and a little salt; beat until smooth. Put into greased hot gem-pans and bake in moderately quick oven for 45 minutes. If properly baked they will swell 6 times their original bulk.—Mrs. C. J. Jeffries, Winnetka, Ill.

PUFFS

BREAKFAST PUFFS.—Mix $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup milk; add the 1 cup flour gradually, beat until light, pour into hot buttered gems. Bake 30 to 35 minutes in hot oven.—Mrs. Ernest D. Dean, Glen View, Ill.

GRAHAM PUFFS.—To 1 qt. graham flour add $\frac{1}{2}$ pt. fine white flour, and enough warm milk or water to make a thick batter, no salt or baking powder required; have your oven hotter than for biscuit and your gem pans standing in the oven until you get ready; beat batter thoroughly, grease your pans and drop in while the irons are smoking hot. Bake quickly a nice brown.—Mrs. Frank Ferguson, Franklin, Ill.

STEAM PUFFS.—Cream together 2 eggs, 4 tablespoons sugar, 4 tablespoons melted butter; add cup sweet milk, 1 cup chopped raisins, 2 cups flour sifted with 3 teaspoons baking powder. Steam $\frac{1}{2}$ hr. in cups; to be eaten with maple syrup.—Mrs. C. Buttercup, Bensen, Ill.

"BELVIDERE PLANTATION" BRANDON PUFFS.—1 yeast cake. Make into a stiff batter over night with sweet milk, 1 qt. of flour, 1 teacup butter, 4 eggs. Next morning add a teacup of cornmeal, sifted finely, beat well and put to rise in cups or muffin pans, and bake when light.—Mrs. Joseph Dunlop, Bartlett, Ill.

ROLLS

ROLLS.—Bring to a boil 1 qt. sweet milk, 1 teaspoon sugar, 2 tablespoons butter, salt as for bread. Allow the mixture to cool to lukewarm, add 1 yeast cake; stir in flour enough to make a thin batter, then cover warm and let stand over night. In the morning mix same as bread (not very stiff) and let rise, then roll out like

biscuits and fold one side over on other and press down once. Put in tin, let rise and bake in moderate oven.—Mrs. Alex. Drexel, Park Ridge, Ill.

BAKERS' ROLLS.—Scald 1 pt. sweet milk, while hot add tablespoon butter; when milk is lukewarm add the well beaten white of 1 egg, $\frac{1}{2}$ cup granulated sugar, 1 yeast cake; stir in flour and mould into a loaf. Let rise over night and mould 3 times, then roll out to an inch in thickness, cut into biscuits, butter on $\frac{1}{2}$ and fold over, let rise and bake in quick oven.—Mrs. H. B. Sanborn, Bartlett, Ill.

VARIATION I.—Take 1 pt. bread sponge, add beaten whites of 2 eggs, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ cup butter, mix well and set in a warm place to rise, then roll out to a thickness of $\frac{1}{2}$ inch, cut out with cake cutter; butter top of one and place another one over, set aside to rise and bake for $\frac{1}{2}$ hr. Currants may be added if desired.—Mrs. C. C. Clancy, Kenilworth, Ill.

BOSTON ROLLS.—Mix together 1 pt. new milk (warm), $\frac{1}{2}$ cup sugar, butter size of an egg, 1 cup yeast, and flour enough to make a thick paste, $\frac{1}{2}$ teaspoon salt, let rise over night, knead in the morning the same as bread, the more times it rises the better; keep in a warm place; when ready to rise the last time, roll out lightly on the breadboard quite thick, dip in melted butter and lard, let rise till very light. Bake $\frac{3}{4}$ of an hr.—Mrs. Ethan Earle, Mayfair, Ill.

STEAMED BROWN BREAD ROLLS.—Beat together $\frac{1}{4}$ cup sugar, 1 egg, then add $2\frac{1}{2}$ cups buttermilk, 1 teaspoon salt, 1 teaspoon soda, 3 cups graham flour and enough white flour to make a stiff batter. Have ready 4 1-lb. baking powder cans, $\frac{1}{2}$ full of graham batter, put on lids and steam $2\frac{1}{2}$ hrs.; remove from steamer and set in oven for 15 minutes with lids off; by that time they may be turned upside down and with a little shaking will turn out on a board.—Mrs. Jane Evers, Winnetka, Ill.

HOT CEREAL ROLLS.—Mush, or any cereal that can be warmed over, will make nice rolls. Add graham flour to form a stiff dough. Knead it very little, cut into shape of rolls and bake quickly. If the mush is of cornmeal, fine white flour may be added.—Mrs. C. J. Jeffries, Winnetka, Ill.

CHELSEA ROLLS.—Make a biscuit dough with 1 qt. flour, 2 large teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 4 tablespoons lard, and 1 cup sweet milk; roll out to about $\frac{1}{4}$ inch thick, spread with 2 tablespoons butter, 1 cup sugar, mixed with 1 teaspoon cinnamon, 1 cup currants. When all spread, give a light roll with rolling-pin to keep the currants from dropping out. Roll as you would a jelly roll, cut in slices about 1 inch thick, place in pan and bake a light brown; glaze with a spoon of milk and sugar.—Mrs. Chas. Eggleston, Wheeling, Ill.

CINNAMON ROLLS.—Take 1 lb. bread dough, roll out to 1 inch thick, butter very lightly all over it and sprinkle with 1 tablespoon of cinnamon and $\frac{1}{2}$ cup sugar. Have your dough rolled out twice as long as wide. Roll up the long side over and over and put eggs with water to stick and with a sharp knife cut in 2-inch rounds and lay in a baking tin close together and let rise and bake in a rich brown.—Mrs. Chas. Ellis, Winnetka, Ill.

VARIATION I.—3 cups flour, 3 teaspoons baking powder, butter size of an egg; mix as little as possible, roll thin, spread with brown sugar, cinnamon and a little butter; roll up and slice into $\frac{1}{2}$ inch slices, and bake in medium oven.—Mrs. C. E. Rawlins, Glen View, Ill.

DELICIOUS ROLLS.—Set a sponge at 9 o'clock in the evening with a pt. of new milk, warmed, and $\frac{2}{3}$ cup yeast with flour enough to stir with a spoon. Beat until it is perfectly smooth. When the sponge is very light next morning, add 1 cup each of sugar and butter and 4 eggs, cream the butter and sugar together. Add $\frac{1}{2}$ teaspoon of soda dissolved in a little water, and the eggs, 1 at a time, well beaten, or the yolks well beaten, then the whites well beaten. Mix this into the sponge and beat it thoroughly. Sift in enough flour by degrees to make it as stiff as can be stirred with a wooden spoon. Let it rise again until very light and spongy. Flour your hands and pinch off enough to make a cake, a little larger than an egg. Mould it with as little handling as possible. Bake in pans on buttered paper, but do not let them touch each other. Let them rise again very light, before baking. When baked mix up the yolk of an egg with a little milk and spread over the top of the rolls with a cloth and sift flour over that.—Mrs. C. E. Westinghouse, Mayfair, Ill.

FRENCH ROLLS.—Add to 1 pt. scalded milk 1 teaspoon salt, $\frac{1}{4}$ cake yeast, $\frac{1}{2}$ cup sugar, 1 tablespoon butter; stir in flour to make a sponge, let rise over night. Next morning mix stiff and set to rise again; mix down twice, cut with cake cutter and double over; cook in moderately hot oven.—Mrs. Ella Fairchild, Palatine, Ill.

FRUIT ROLLS.— $\frac{1}{4}$ cup shortening, and sufficient sweet milk to make a dough. Mix 3 cups flour and 6 very scant teaspoons baking powder thoroughly; add 2 heaping tablespoons sugar and salt and rub in shortening, then add milk, stirred in gradually. Turn dough on board and knead a little, then roll out and brush with melted butter; cut with biscuit cutter, and on half sprinkle raisins, turn other half over it and bake.—Mrs. C. C. Cleveland, Bartlett, Ill.

FRUIT AND NUT ROLLS.—Sift together 3 times 3 cups flour, 4 teaspoons baking powder, $\frac{1}{2}$ cup white sugar and $\frac{1}{2}$ teaspoon salt. Work in from $\frac{1}{3}$ to $\frac{1}{2}$ cup of shortening, then mix to a dough with milk. Turn the dough on to a floured board, knead slightly; then roll out into a rectangular sheet about $\frac{1}{2}$ of an inch thick. Brush over the sheet of dough with softened butter, sprinkle with sultana raisins or currants and hazel nuts cut into several pieces. Roll up the dough compactly, then cut the roll in pieces 1 inch long. Set these on end close together in a buttered pan. Bake about 20 minutes.—Mrs. William Myers, Franklin, Ill.

GRAHAM ROLLS.—Stir a pinch of salt and $\frac{1}{2}$ teaspoon of soda into 1 cup of sour milk. Add a little graham flour, then 1 beaten egg and enough more graham flour to make a stiff batter, lastly add 1 teaspoon melted shortening, put in hot pans in hot oven.—Mrs. C. E. Westinghaus, Mayfair, Ill.

PARKER HOUSE ROLLS.—Scald 2 cups milk, add 3 tablespoons butter, 2 tablespoons sugar, 1 teaspoon salt. When warm add 1 yeast cake dissolved in $\frac{1}{4}$ cup lukewarm water and 3 cups flour; beat well, cover and let rise until light, cut down and add enough flour to knead and roll out to $\frac{1}{3}$ inch thickness, shape with biscuit cutter first dipped in flour; dip the handle of a silver knife in flour and with it make a crease through the middle of each roll,

brush over half of each piece with melted butter, fold and press edges together, place in a greased pan, let rise and bake in a hot oven 15 minutes.—Mrs. Frank Ferguson, Franklin, Ill.

VARIATION I.—3 tablespoons butter, 1 tablespoon salt. Scald 1 pt. sweet milk and pour it over 1 tablespoon sugar, when lukewarm, add 2 cakes compressed yeast, dissolved in 4 cups lukewarm water, then add 3 cups sifted flour. Beat hard, cover and let rise until it is a frothy mass, then add 3 cups more flour. Let rise again until twice its original bulk, place it on your kneading board. Knead lightly. Then roll out $\frac{1}{2}$ inch thick. With a biscuit cutter cut out the rolls; brush each piece with butter, fold and press the edges together, and place them in a greased pan 1 inch apart. Let rise until very light and bake in a hot oven 20 minutes.—Mrs. Chas. C. Evans, Winnetka, Ill.

POTATO ROLLS.—Pare and boil until soft 4 good sized potatoes; then mash them smooth and add 1 heaping tablespoon butter, 1 teaspoon salt, 1 or 2 well beaten eggs, 1 pt. sweet milk, lukewarm, and 1 scant pt. light bread sponge, with enough flour to make a dough that can be kneaded. Set in a warm place to rise, and when light shape into balls the size of an egg. Let rise again and when very light bake 15 or 20 minutes in a moderately hot oven.—Mrs. C. Buttercup, Bensen, Ill.

VARIATION I.—Stir all together 1 cup mashed potatoes, $\frac{1}{2}$ cup melted lard, 2 eggs, well beaten, 1 tablespoon sugar, 1 teaspoon salt, 1 compressed yeast cake, dissolved in cup of warm water. Let rise $\frac{1}{2}$ hr.; then knead 15 minutes; let rise again; roll and cut and butter; let rise and bake. This will make 40.—Mrs. Joseph Dunlop, Bartlett, Ill.

SQUASH ROLLS.—To 1 cup boiled and sifted squash add 1 beaten egg, 2 tablespoons sugar, 2 cups sour milk, in which dissolve 1 teaspoon soda, $\frac{1}{2}$ teaspoon salt and sifted flour to make a stiff batter. Bake in well-greased roll-pans in quick oven.—Mrs. Alex. Drexel, Park Ridge, Ill.

STUFFED ROLLS.—Cut fresh rolls in two lengthwise, scoop out most of the soft part. Mix well 1 teaspoon of butter, 1 dessert-spoon potted ham, $\frac{1}{2}$ hard-boiled egg, chopped fine, 1 radish, sliced

thin, 2 leaves of lettuce cut up small. Spread this on both sides of the rolls and close. Serve on a napkin.—Mrs. C. J. Jeffries, Winnetka, Ill.

TEA ROLLS.—2 qts. flour, into which rub 1 large tablespoon lard, 1 pt. cold boiled milk, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ yeast cake; make a hole in flour, pour in the liquid and let rise over night; knead in morning and let rise until noon, then knead and roll out, cut with round cake cutter, butter half, turn other half over on to it, and let rise until tea time. Bake 25 minutes in quick oven.—Mrs. Jennie Case, Franklin, Ill.

RUSKS

RUSKS.—Take 1 qt. bread dough; when ready to mould into loaves add $\frac{1}{2}$ of an egg, beaten thoroughly, butter or lard size of an egg, $\frac{1}{4}$ cup of sugar, mixed well; add flour to mould until stiff and smooth; roll to $\frac{1}{2}$ inch thickness; cut out with biscuit cutter, butter, and fold over $\frac{1}{2}$, let them rise and bake in a quick oven.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

SALLY LUNN.—Scald 1 pt. of milk, when cool add $\frac{1}{3}$ cup of cottolene, 1 tablespoon of sugar, 1 teaspoon of salt, and $\frac{1}{2}$ cup of yeast or $\frac{1}{3}$ cake of compressed yeast. Beat thoroughly and set to rise over night. In the morning dissolve 2 teaspoons of soda in a spoon of water, stir it in the batter with 4 well-beaten eggs. Turn all into a well-greased cake dish to rise again. Bake about 45 minutes, and serve warm from the oven.—Mrs. T. L. Gillette, Winnetka, Ill.

SCOTCH BANNOCK.—Mix dry 2 heaping cups oatmeal, 1 cup flour, 1 teaspoon soda, small $\frac{1}{2}$ cup sugar; mix with 1 cup sour cream.—Mrs. William Westlake, Wheeling, Ill.

SCOTCH SCONES.—4 cups flour, 3 teaspoons baking powder, or $\frac{3}{4}$ teaspoon soda and 2 teaspoons cream of tartar, $\frac{1}{2}$ teaspoon salt, mix in flour and butter size of an egg. Make a hole in flour and put in 1 cup sugar and 2 eggs, barely breaking eggs with knife, pour enough sweet milk to mix soft, rub egg over top of scones before putting in oven. Bake very quick.—Mrs. Andrew Anderson, Kenilworth, Ill.

VARIATION I.—Mix and sift together 2 cups flour, 4 level teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 teaspoons sugar, and $\frac{1}{2}$ cup sweet cream; rub 1 tablespoon of butter with the tips of the fingers, add the eggs, well beaten, and the cream. Toss on a floured board, pat with the rolling-pin and lightly roll it. Bake to a delicate brown.—Mrs. Joseph Wylegalla, 1415 S. 2nd Ave., Maywood, Ill.

VARIATION II.—Sift 2 cups flour, 2 heaping teaspoons baking powder, 1 level teaspoon salt, into a mixing bowl, rub in thoroughly 2 tablespoons butter or lard, wet with sweet milk to make a soft dough, divide into 4 pieces and roll each piece out until about $\frac{1}{4}$ inch thick, bake in griddle on top of stove to a delicate brown on either side.—Mrs. John Barber, Mayfair, Ill.

GRAHAM SCONES.—1 cup white flour, 2 teaspoons baking powder, a little salt, sift altogether; add 1 cup graham flour, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup shortening. Beat up 1 egg in a saucer and leave a while. Pour out $\frac{1}{2}$ egg in a cup and fill with cold water and mix to a soft dough, roll out in squares and brush with egg left in saucer.—Mrs. J. Donohoe, Winnetka, Ill.

FRITTERS

FRITTERS.—2 eggs, 1 pt. sweet milk, flour enough to make a thin batter. Dip the tablespoon in flour and then into the batter and drop into the sizzling fat. These fritters can be made very pretty by practice; eat hot with maple or any good syrup, sugar or cream.—Mrs. H. B. Sanborne, Bartlett, Ill.

VARIATION I.—1 egg, 1 qt. buttermilk, 1 teaspoon soda, flour to make a stiff batter; dip out by tablespoons and fry in hot dripping, lard, butter or oil.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION II.—Make a stiff batter with 1 egg, 1 cup sweet milk, pinch of salt, scant teaspoon baking powder, $\frac{1}{4}$ teaspoon soda and fry in hot lard. Serve with warm maple syrup.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

APPLE FRITTERS.—Peel, core, slice round in four slices 4 medium sized apples. Make a batter of 2 well-beaten eggs, 1 pt.

of milk, $\frac{1}{4}$ teaspoon of salt, 2 tablespoons of sugar, a teaspoon of baking powder and flour enough to make about like cake mixture. Dip apples in batter and turn and fry in deep lard. Nice for breakfast. Will serve 6.—Mrs. E. McGrath, 315 S. 5th Ave., Maywood, Ill.

VARIATION I.—Pare and core 6 large apples, cut them into slices about a $\frac{1}{4}$ inch thick, sprinkle pounded sugar over them, and set them by for an hr. or more; dip each piece of apple in the batter and fry them in hot lard about 6 minutes; the lard should not be too hot at first, but must become hotter as they are frying. Serve on a napkin with sifted sugar over them. The batter is made by beating and straining the yolks of 7 eggs and the whites of 3; mix into them a little grated nutmeg, a pt. of sweet milk, a pinch of salt and a glass of brandy, beating the mixture well, and then add sufficient flour to make a thick batter. This is an old southern recipe.—Mrs. C. C. Cleveland, Bartlett, Ill.

BANANA FRITTERS.—1 cup of flour, yolks of 2 eggs, beaten well, 1 tablespoon of butter, 1 cup of milk or water; add the whites last of all, whipped to a stiff froth. Slice 3 bananas around (sprinkling with a little lemon will improve the flavor). Stir into the batter and fry by spoonfuls in hot lard, having a slice of banana in each fritter. Sift powdered sugar over them. A simpler way is to cut the bananas in two across, and steep them in a syrup of sugar and water. After an hr. drain, roll in flour and fry in hot lard. Boil the sugar and water into a syrup and serve with them as a sauce.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

PINEAPPLE FRITTERS.—May be made in the same manner as Banana Fritters. Omit the lemon. The pineapple will be improved by sprinkling the slices with sugar over night.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

BLACKBERRY FRITTERS.—Mix 1 cup of blackberries with $1\frac{1}{2}$ cups of common batter, and drop by tablespoons into hot lard. Any kind of berries or other fruit, fresh or canned, may be used instead of blackberries. Put in a pan over the fire $\frac{3}{4}$ pt. of water, 1 cup of sugar; boil 20 minutes; remove from the fire, and add 1 teaspoon each of extract of cloves, mace and ginger.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

CELERY FRITTERS.—Parboil celery which has been cut into 3-inch pieces until soft; drain, sprinkle with salt and pepper; dip in batter, fry in deep fat. Drain and season with tomato sauce.—Mrs. C. E. Westinghouse, Mayfair, Ill.

CEREAL FRITTERS.—Take any left-over cereal, as hominy, oatmeal, farina, shredded wheat, cream of wheat, etc.; mix with 1 cup sour milk, 2 eggs, 1 teaspoon soda, $\frac{1}{2}$ teaspoon salt; flour enough to make a stiff batter. Drop by spoon into hot fat and fry. Serve hot with syrup.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

CHICKEN FRITTERS.—Chop cold left-over chicken coarsely, season with salt, pepper and a little lemon juice; mix all together well and let it stand about 1 hr.; make a batter of 2 eggs, 1 pt. of milk, a little salt, and flour enough to make a good batter; stir the chicken into this and drop it by spoonfuls into boiling fat; fry brown, drain well and serve hot. Cold veal can be utilized in this way and will be found nearly as nice as the chicken.—Gladys Harris, Winnetka, Ill.

CLAM FRITTERS.—25 clams cut in two, 2 eggs, $\frac{1}{2}$ cup flour, 2 teaspoons baking powder; season and fry in hot lard.—Mrs. M. Anthony, Des Plaines, Ill.

CORN FRITTERS.—To 2 cups of corn add 2 or 3 well-beaten eggs, 3 tablespoons of cream or new milk and a small cup of flour, with a little salt. Drop in spoonful into hot fat and fry a light brown. Or else cook them on the griddle-iron like any other cakes.—Mrs. E. D. Kelley, Winnetka, Ill.

CORNMEAL FRITTERS.—1 cup cornmeal, 1 level teaspoon salt, 1 tablespoon shortening, 1 tablespoon sugar. Stir boiling water over these ingredients mixed till it reaches the consistency of hasty pudding; when cool stir in 2 eggs (1 egg will do), add 1 cup sour milk, sweetened by a tablespoon of soda. Fry in hissing fat. Dip from bottom of batter.—Mrs. Almond Case, Palatine, Ill.

CUCUMBER FRITTERS.—Slice thin an old cucumber, and leave in salted water for 1 hr., drain; for the batter use 3 eggs, 1 pt. of milk, 1 teaspoon of baking powder, sifted with flour sufficient to

make it the consistency of pancakes; add the cucumbers, and drop a spoonful in a hot spider, well buttered; turn as soon as brown, or add flour, and fry in hot lard.—Eloise Jennings, Winnetka, Ill.

ECONOMICAL FRITTERS.—Take any small bits of left-over meat, fish, fowl, vegetable, rice, macaroni, fresh or cooked fruit; stale bread, cracker, cake or cooky crumbs; add to 1 egg, well beaten; mix thoroughly; add 1 cup milk, enough of flour to make a stiff batter and season according as ingredients demand. Fry in bubbling fat.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

FRENCH FRITTERS.—Put 1 cup of flour into a bowl, beat the yolks of 2 eggs; add 1 cup of cold water and stir this gradually into the flour and beat vigorously; add $\frac{1}{2}$ teaspoon salt and 1 teaspoon of melted butter and stir in the whites of the eggs beaten to a stiff froth, and stand away for at least 2 hrs., but not longer than 12 hrs. Fruit fritters, as apple, orange, pineapple, peach, pear, banana, etc., may be made by dipping slices into this batter and frying.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

ORANGE FRITTERS.—Make a batter of 3 eggs, 2 cups of milk, $1\frac{1}{2}$ cups of prepared flour and a pinch of salt. Dip into this the slices of 6 sweet oranges, and fry them in boiling lard. Drain in a colander on white paper, and eat hot with a sauce made by creaming 2 tablespoons of butter in 1 cup of sugar, flavoring with lemon juice and cooking with 1 cup water.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

PEACH FRITTERS.—Peel the peaches, split each in two, and take out the stones; dust a little powdered sugar over them; dip each piece in the batter, and fry in hot lard. A sauce to be served with them may be made as follows: Put 1 oz. of butter in a saucepan, and whisk it to a cream; add 4 oz. of sugar gradually. Beat the yolks of 2 eggs; add to them a dash of nutmeg, and a gill each of cold water and rum; stir this into the lukewarm batter, and allow it to heat gradually. Stir constantly until of a smooth, creamy consistency, and serve. This batter is made as follows: Beat the yolks of 3 eggs; add to them 1 cup of milk, or $\frac{1}{2}$ cup, a saltspoon of salt, 4 oz. of flour; mix. Use more milk if flour is old.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

QUEEN FRITTERS.— $\frac{1}{4}$ cup butter (scant), $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ cup flour, 2 eggs; mix as cream puffs, drop by spoonfuls and fry in deep fat. Drain, fill with preserves or cream filling and sprinkle with powdered sugar.—Mrs. C. F. Adams, Franklin, Ill.

FLAKED RICE FRITTERS.—Mix 4 cups of flaked rice, 1 cup of flour, 2 level teaspoons of baking powder, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{4}$ teaspoon of paprika, 1 egg, 1 cup of milk. Drop by spoonfuls into hot fat, vegetable oil or ko-nut, and fry 5 minutes.—Mrs. E. D. Kelley, Winnetka, Ill.

RICE FLOUR FRITTERS.—Mix together 2 cups rice, 2 teaspoons baking powder, 2 eggs, a little salt and milk enough to make a stiff batter. Drop into boiling fat of any kind desired and fry a light brown, and serve with any kind of syrup, sugar or cream.—Mabel Sturtevant, 105 S. Dearborn Ave., Chicago, Ill.

SNOW FRITTERS.—Beat 1 egg until light, add to it $\frac{1}{2}$ pt. of milk, then $\frac{1}{2}$ teaspoon of salt and $\frac{1}{2}$ cup of flour; give a thorough and continuous beating for 5 minutes. Have ready a pan of boiling fat; stir the snow lightly into the batter; drop by spoonfuls into the boiling fat, and fry until a nice brown.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

SPANISH FRITTERS.—Pare the crust from a stale loaf, cut in slices an inch thick. Beat up the yolks of 3 eggs with a pt. of sweet milk, in which put a teaspoon of salt. Have your skillet hot and put in a $\frac{1}{2}$ tablespoon of lard. Dip slices in milk and fry a nice brown.—Mrs. Mary Carpenter, Des Plaines, Ill.

SWEET FRITTERS.—These fritters are of two classes: (1) A thick batter in which baking powder is used and the fruit is added in small pieces or the crushed pulp only. (2) Thin batter made without baking powder and the fruit put in in large pieces. To make the batter.—1 cup flour, 2 teaspoons baking powder, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ tablespoon powdered sugar, according to the acidity of the fruit used, $\frac{1}{4}$ cup milk or water, 1 egg, beaten, 1 tablespoon melted butter, lemon juice if bananas are used. Mix and sift dry material, add liquid, add the fruit, if bananas, force through a sieve. Fold in the whites of egg last. Drop by spoonfuls in hot fat and cook until browned.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VANILLA FRITTERS.—Place 3 tablespoons of sifted flour in a bowl; add $\frac{1}{4}$ teaspoon of baking powder, 1 tablespoon of stale macaroon crumbs, a pinch of salt, the yolk of an egg and a dessertspoon of melted butter. Mix thoroughly and add gradually $\frac{3}{4}$ cup of lukewarm water; beat to a smooth cream, add the whites of 2 eggs, beaten stiff, and 1 teaspoon of vanilla. Drop a spoonful of the batter in a saucepan half full of boiling fat. Take out quickly. Drain carefully on clean, greased paper and sprinkle with sugar.—Mrs. C. J. Jeffries, Winnetka, Ill.

PANCAKES

GRIDDLE OR PANCAKES.—1 cup flour, $\frac{1}{4}$ teaspoon salt, $1\frac{1}{4}$ teaspoons baking powder, 1 egg, $\frac{3}{4}$ cup milk, $\frac{1}{2}$ teaspoon melted butter; mix dry ingredients; add liquid gradually; add butter. Do not beat too much. Have pan hot, rubbed with fat pork, as butter burns very easily. Drop by spoonfuls. Batter should be thin enough to allow to spread out over pan. When puffed and full of bubbles, cooked on edge, turn and cook other side.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—1 qt. sour milk, 1 large teaspoon salt, 1 egg, well beaten, flour enough to make a thin batter, just before ready to bake, beat in 2 teaspoons of soda, dissolved in warm water.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

ADAMS' ALE (WATER) PANCAKES.—Sift together 2 teaspoons of baking powder and $2\frac{1}{2}$ cups flour, add 1 heaping tablespoon each of cornmeal and sugar, 1 teaspoon of salt, beat in enough cold water to make a thin, smooth batter; add 2 well-beaten eggs. Bake on a hot griddle.—Mrs. C. J. Jeffries, Winnetka, Ill.

BATTER CAKES.—2 eggs, 1 cup of meal, 1 saltspoon of salt, 1 cup of milk. Make a thin batter, adding more milk if necessary, and bake on hot griddle. A tablespoon of melted butter is an improvement.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VIRGINIA BATTY CAKES.—2 cups of sifted flour, 1 of cornmeal, 3 eggs beaten separately, made into a batter with buttermilk, or some milk in which a teaspoon of soda has been thor-

oughly dissolved. Pour upon greased griddle from a spoon, and allow the cakes to have the thickness of good buckwheat cakes.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

BREAD GRIDDLE CAKES.— $1\frac{1}{2}$ cups fine bread crumbs, $1\frac{1}{2}$ cups hot milk, 2 tablespoons butter, 2 eggs, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ teaspoon salt, $3\frac{1}{2}$ teaspoons baking powder. Mix in the order given. 1 cup any cooked cereal may be used instead of bread crumbs. Cook as other Griddle Cakes.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

BREAD PANCAKES.—Soak 3 cups of bread 1 hr. in sweet, sour, buttermilk or water; add 1 or 2 beaten eggs, 1 teaspoon salt, 1 teaspoon soda or baking powder and enough flour to make a thin batter.—Mrs. Leslie V. Warren, 211 S. 8th Ave., Maywood, Ill.

BUCKWHEAT CAKES.— $1\frac{1}{2}$ pts, of sifted buckwheat flour, 1 coffee cup of cornmeal, 1 coffee cup yeast, 1 tablespoon of butter and lard, mixed and melted, 1 heaping tablespoon of brown sugar. Mix the buckwheat with the yeast, using a granite spoon; add meal, salt and enough lukewarm water to make a stiff batter. In the morning stir it, add sugar, lard and a pinch of soda, thin with a little sweet milk. If wanted for breakfast make at 8 o'clock in the evening, and for tea, make about 10 a. m.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

BUCKWHEAT PANCAKES.—Mix 3 tablespoons molasses with a qt. of sour milk or buttermilk and 2 beaten eggs, then add, stirring slowly, enough buckwheat flour to make a nice batter, and 1 handful of cornmeal, 1 teaspoon soda. Salt to taste, 1 teaspoon of baking powder. Bake immediately on hot griddle.—Mrs. Julius Casper, Wheeling, Ill.

VARIATION I.—1 qt. buckwheat flour, 1 pt. of wheat flour, $\frac{1}{2}$ teacup of yeast, a pinch of salt. Make into a batter and set to rise. Thin with a cup of sweet milk and add a small pinch of soda. Bake quickly on a well-greased griddle, butter while hot and send to the table.—Mrs. I. S. Putnam, Wheeling, Ill.

CORNMEAL PANCAKES.—1 cup sour milk, $\frac{1}{2}$ teaspoon soda, 1 egg, well beaten, equal parts of flour and cornmeal to make a soft batter; fry on a hot buttered pan.—Mrs. Frank Cress, Park Ridge, Ill.

DROP CORN CAKES.—1 pt. cornmeal, 2 pts. boiled grits or small hominy, 3 eggs, piece of butter size of an egg, then thin with milk until you can drop them with a spoon on a pan, and bake brown.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

CRACKER PANCAKES.—4 crackers, 2 cups sour milk or buttermilk, 1 or 2 eggs, 1 teaspoon salt, 1 teaspoon soda. Roll crackers, add butter and let stand a few minutes, add other ingredients, and flour to make a batter.—Mrs. Chas. Johnston, Des Plaines, Ill.

CHESTNUT GRIDDLE BREAD.—Separate 2 eggs; to the yolks add $\frac{1}{2}$ cup milk; mix. Stir in $\frac{2}{3}$ cups chestnut meal. Cover and stand in a cool place over night. Next morning add the whites of the eggs, well beaten, a level teaspoon of baking powder, and $\frac{1}{2}$ a teaspoon of salt. Make into thin cakes and bake either in a hot oven or on a hot griddle.—Mrs. Ralph Charters, Park Ridge, Ill.

FEATHERY FLAPJACKS.—1 qt. of yellow cornmeal, 1 handful wheat flour, 3 teaspoons of baking powder, $1\frac{1}{2}$ teaspoons of salt, 1 pt. of sour milk, 1 teaspoon of soda, 2 eggs, enough cold water to make a thin batter and fry on very hot pancake griddle.—Mrs. J. C. Jeffries, Winnetka, Ill.

FLANNEL CAKES.—1 pt. of meal and 1 pt. of flour, 1 teaspoon salt, yeast enough to raise it, or $\frac{1}{4}$ of an yeast cake. Mix the batter with tepid water, almost as thick as for buckwheat cakes. When risen, bake in a griddle.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—Heat $\frac{1}{2}$ pt. of new milk, add to it 1 heaping tablespoon butter, let it melt, then add $\frac{1}{2}$ pt. of cold milk, 2 yolks beaten light, 2 tablespoons of yeast, 1 teaspoon salt, flour to make a stiff batter, set over night, or allow 4 hrs. to rise. When ready to bake, add the frothed whites. Bake on a hot greased griddle. To vary the cakes, use half of flour and half cornmeal prepared in the same way.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION II.—Sift together $1\frac{1}{2}$ pts. of flour, 1 tablespoon of brown sugar, 2 teaspoons of baking powder and 1 of salt. Add 2 beaten eggs and $1\frac{1}{2}$ pts. of milk and beat into a smooth, thin

batter. Bake on hot griddle to a rich brown and serve with maple syrup.—Mrs. C. J. Jeffries, Winnetka, Ill.

FRENCH PANCAKES.—Cover several slices of stale bread with thick sour milk and let stand over night, then stir well; add $\frac{1}{2}$ teaspoon soda, scalded, a little flour, and, if needed, a little sweet milk, an egg or two, well beaten, a tablespoon butter; bake on buttered pans.—Mrs. Edith Fairchild, Glen View, Ill.

HOMINY BATTER CAKES.—1 pt. of cold cooked hominy, scant measure, 1 tablespoon butter, $1\frac{1}{2}$ tablespoons sifted flour, 2 eggs, 1 pt. new milk, 1 teaspoon salt. Have hominy cooked and cool, stir in beaten yolks, add rest of ingredients, then the frothed whites. Bake on a hot greased griddle.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

GRAHAM GRIDDLE CAKES.—1 cup graham flour, 1 cup wheat flour, 1 pt. sour milk, 2 eggs, $1\frac{1}{2}$ tablespoons brown sugar, 2 tablespoons cold water, 1 tablespoon butter (melted), $\frac{1}{2}$ teaspoon salt, and a heaping teaspoon soda. Mix the brown and white flour thoroughly with the sugar and salt. Dissolve the soda in the water and add to your milk. Mix the flour with this latter and finally add your eggs, beaten stiff, and fry on a hot griddle. Serve with maple syrup.—Mrs. H. A. Sherman, Palatine, Ill.

GRIT CAKES.—Have 1 pt. of cold grits, add to it 2 well-beaten eggs, 1 tablespoon of butter, $1\frac{1}{2}$ tablespoons of sifted flour, 1 pt. of sweet milk, salt to taste; add whites last and bake on a hot griddle.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

HOE CAKE.—Make a hole in the center of 1 qt. of oatmeal, sprinkle in salt and $\frac{1}{2}$ teaspoon of lard. Sprinkle a little dry meal on hot griddle, let brown to give the fishy taste, use lukewarm water and mix stiff enough to make into small cakes with hands. The cakes should be shaped with a smooth edge, then rub over the top with hand wet in cold water to prevent cracking. When ready to turn, turn on a plate, then back on the griddle.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

AUNT SALLY'S HOECAKE.—Scald 1 pt. of white cornmeal with enough boiling water to make a stiff dough. Have the water salted and 1 tablespoon of lard melted in it. Knead the dough a

little and form it into flat cakes about a $\frac{1}{4}$ of an inch thick and 6 inches across. Cook these cakes on a griddle or in an iron frying-pan without any grease, turning frequently to prevent burning. In the South they are cooked in the hot ashes in the open fireplace—hence the name.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

INDIAN GRIDDLE-CAKES.—Sift and mix together $\frac{2}{3}$ qt. of cornmeal, $\frac{1}{3}$ qt. of flour, 2 heaping teaspoons of brown sugar, 2 of baking powder and $\frac{1}{2}$ of salt. Add 2 beaten eggs and 1 pt. of milk, beating to a smooth batter. Brown on a very hot griddle. Serve with syrup.—Mrs. C. J. Jeffries, Winnetka, Ill.

MUSH OR CEREAL CAKES.—Take 1 qt. of cold mush or any kind, $\frac{1}{2}$ pt. of wheat flour, a little butter or lard. Make into little cakes with your hand, flour, and bake them on a griddle as slab-cake, or in the oven.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

PANCAKES AU NATUREL.—Put a little salt into $\frac{1}{4}$ pt. of flour in a basin, make a hole in the center, stir in a little milk until the flour is well mixed; break in 1 egg and beat for 5 minutes. Add another egg and beat until the surface is covered with air bubbles and mix in more milk, using $\frac{1}{2}$ pt. of milk in all. Melt butter size of a walnut in a small saute-pan and pour in sufficient batter to make a thin pancake. Shake the pan gently for 2 or 3 minutes, turn or toss the pancake; when done serve on a napkin on a plate, to absorb the grease, sprinkle with sugar and lemon juice and eat immediately.—Mrs. C. J. Jeffries, Winnetka, Ill.

OYSTER PANCAKES.—Chop 1 pt. of oysters, add enough milk to make 1 pt., using a little cream. Make a batter by stirring in a scant pt. of flour, adding a pinch of salt and 2 eggs, well beaten. When the batter is perfectly smooth beat in the oysters and bake on a griddle like any pancakes. Serve with toasted crackers.—Mrs. C. J. Jeffries, Winnetka, Ill.

OATMEAL PANCAKES.— $2\frac{1}{2}$ cups sweet milk, 2 cups oatmeal, 2 tablespoons melted butter, 2 teaspoons baking powder, small teaspoon salt, 1 egg, 1 cup flour; fry in pork drippings. Soak oatmeal over night in the milk. These are delicious with maple syrup or honey.—Mrs. William Myers, Franklin, Ill.

PEA PANCAKES OR FRITTERS.—Take a pt. of cold boiled peas, heat and mash them and rub through a colander, season with pepper and salt and a tablespoon of butter; when cold, add to the pulp, the yolks of 2 eggs, well beaten, a cup of rich milk, $1\frac{1}{2}$ cups flour, and $\frac{1}{2}$ teaspoon soda, 1 teaspoon cream of tartar, sifted 3 times with the flour, stir and beat well, and add just before baking the whites of the eggs, beaten stiff. Bake the same as pancakes and serve very hot.—Mrs. C. E. Westinghous, Mayfair Ill.

POTATO PANCAKES.—Grate 6 good sized potatoes, 2 eggs, 2 tablespoons flour, 5 of sweet milk, a little salt. Bake as griddle cakes.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

POTATO PANCAKES.—Let 2 qts. of raw grated potatoes stand for several minutes, dip off the water, which set aside until the starch settles, then pour off the water and add the starch to the potatoes, beat up 4 eggs thoroughly, mix with 2 tablespoons of thick, sour cream and potatoes, add salt to taste and fry in plenty of ko-nut or lard till crisp and brown.—Mrs. E. D. Kelley, Winnetka, Ill.

PANCAKE PYRAMID.—Trim 1 lb. of mushrooms and cut them into small pieces. Sprinkle over them $\frac{1}{4}$ teaspoon pepper and 1 teaspoon of salt. Fry in $1\frac{1}{2}$ oz. butter for 5 minutes; then put on the lid of the saucepan, and cook gently until the mushrooms are tender. Mix in $\frac{1}{2}$ oz. of flour, add $\frac{1}{2}$ pt. milk, and cook for 45 minutes. Leave by the side of the fire to keep warm until wanted. Fry $\frac{1}{2}$ pt. batter as for pancakes, but do not roll up. Put a pancake on a hot dish and spread it with some of the mushroom mixture. Put another pancake on top, then more of the mushroom mixture. Continue in this way until all the pancakes and mushrooms are used, having a pancake last; serve at once.—Mrs. Clark Mason, Bensen, Ill.

PANCAKE PYRAMID WITH PEAS.—Put $\frac{1}{2}$ pt. white sauce into a saucepan when hot, add the $\frac{1}{2}$ lb. carrots and $\frac{1}{2}$ lb. green peas, and more seasoning if necessary. Stir over the fire until thoroughly hot. Fry $\frac{1}{2}$ pt. batter as for pancakes, and arrange first a pancake, then a layer of peas and another pancake, and so on until all are used, having a pancake on top.—Mrs. C. J. Canthorn, Wilmette, Ill.

RAISED PANCAKES.—1 qt. cold water, 1 tablespoon vinegar, $\frac{1}{2}$ teaspoon salt, enough flour to make a thick batter, set in a warm place over night; in the morning put in $\frac{1}{2}$ teaspoon of soda and thin until it will run; bake on a well-greased griddle. They are better in 2 or 3 days.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

RICE GRIDDLE-CAKES.—Boil $\frac{1}{2}$ cup of rice; when cold mix with 1 qt. of milk, the yolks of 4 eggs and 2 cups of flour sifted with 2 teaspoons of baking powder with a little salt; beat the whites of the eggs to a froth and add last. Bake on a griddle.—Mrs. J. C. Jeffries, Winnetka, Ill.

SCOTCH PANCAKES.—1 pt. of milk, 2 tablespoons butter, 4 eggs; $\frac{2}{3}$ cup flour, 1 teaspoon baking powder, a little salt, sift the flour, salt and baking powder together, add the milk and beaten eggs, then the melted butter; mix well; butter a small frying-pan and pour in $\frac{1}{2}$ cup of the batter; move the pan round so that the batter shall cover it and place over the fire to brown, then remove from the heat and the pancake will rise up; spread each over with marmalade or jelly, serve with sliced lemon and sugar.—Mabel Sturtevant, 105 S. Deaborn St., Chicago, Ill.

SNOW PANCAKES.—2 tablespoons of freshly fallen snow can be used instead of 1 egg. Make a batter for pancakes, put in a hot oven and bake quickly.—Mrs. C. J. Jeffries, Winnetka, Ill.

SOUR MILK PANCAKES.—Beat 1 egg and $\frac{1}{2}$ teaspoon salt together. Mix $\frac{1}{2}$ teaspoon soda with 1 cup sour milk. When it foams add the egg, then add the 1 cup flour, sifted once, and beat well. Have griddle hot and well greased with lard, and then fry in small cakes until a golden brown. When holes appear on top of cake, it is time to turn on the other side to brown.

NOTE.—As a substitute for sour milk, use the same quantity of sweet milk with 1 tablespoon of vinegar. Soda is to be used with this also.—Mrs. J. W. Marelius, 2329 Cornelia St., Chicago, Ill.

VELVET BREAFAST CAKES.—Let 1 pt. of milk simmer a few minutes, stir in a piece of butter size of a walnut. Add salt, 3 spoonfuls of good yeast, with 3 well-beaten eggs. Mix sufficient flour to make a soft dough. Knead all well together and put

the mixture in a warm place in a basin, cover with a cloth for 2 hrs. Make into small cakes, lay on a well-oiled tin and bake in a quick oven.—Mrs. C. J. Jeffries, Winnetka, Ill.

WHEATMEAL PANCAKES.—1 cup sour cream, 1 tablespoon melted butter, 1 egg, yolk and white beaten separately, 1 cup wheatmeal, $1\frac{1}{2}$ cups flour, 1 teaspoon soda, 1 teaspoon baking powder.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

SYRUP FOR PANCAKES.— $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup water, 2 tablespoons lemon juice. Let water and sugar come to a boil and add lemon.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

WAFFLES

WAFFLES.— $\frac{1}{2}$ pt. milk, $\frac{1}{2}$ pt. flour, 2 tablespoons of butter, 2 eggs, $\frac{1}{4}$ tablespoon salt. Warm the milk and melt the butter in it. Let mixture cool to about blood-heat. Beat the yolks of the eggs till light and add the milk and butter to them. Pour this mixture on flour and beat well. Beat the whites of the eggs to a froth and stir them into a batter, add the salt and pour on to the waffle irons.—Mrs. J. C. Appleton, Bartlett, Ill.

VARIATION I.—1 yeast cake, 1 teaspoon lard or butter melted, 2 cups milk scalded and cooled, 2 eggs, $2\frac{1}{2}$ cups sifted flour, 1 teaspoon sugar, 1 teaspoon salt. Dissolve yeast and sugar in lukewarm liquid; add lard or butter, flour, salt and eggs, well beaten. Beat thoroughly until batter is smooth. Cover and set aside in a warm place free from draught for about 1 hr. When light stir well; have waffle irons hot and well greased; fill the cool side; brown on 1 side, turn the irons and brown on the other. If batter is too thick the waffles will be tough. If set over night for breakfast, use $\frac{1}{2}$ cake yeast and an extra $\frac{1}{2}$ teaspoon salt. Cover and keep in a cool place.—Mrs. J. C. Appleton, Bartlett, Ill.

VARIATION II (Southern Style).—Boil very soft $\frac{1}{2}$ cup of rice, add 1 egg, 1 tablespoon melted butter, 1 heaping teaspoon baking powder, mix with sweet milk and flour to make a thin batter. Pour the mixture into the waffle irons, and bake till crisp and brown.—Eloise Jennings, Winnetka, Ill.

GERMAN WAFFLES.—Beat $\frac{1}{2}$ lb. butter and $\frac{1}{2}$ cup of sugar to a stiff cream; add alternately 1 egg, and some flour until 4 eggs are used. The dough must be like that of pancakes. Bake on a hot, well-buttered waffle iron. Sprinkle sugar and cinnamon on the top of each waffle.—Mrs. Schmalzried, Maywood, Ill.

VARIATION I.—Stir $\frac{1}{2}$ cup of butter to a cream, add a tablespoon sugar, then add slowly 1 yolk of an egg and a little flour, beating well. Continue until 6 yolks and 4 oz. of flour have been used. Then add $\frac{1}{2}$ pt. of whipped cream, and 5 whites beaten light. Flavor with lemon, or nutmeg, if liked. Heat waffle iron and pour a tablespoon in each compartment.—Mrs. W. E. Schmidt, Glencoe, Ill.

HOMINY WAFFLES.—Beat an egg light, add 1 tablespoon of butter, a little salt and 1 cup of hominy, beat in 1 pt. of milk and sift slowly 1 teaspoon of baking powder in 1 pt. of flour. Beat all together and bake in waffle irons.—Mrs. C. J. Jeffries, Winnetka, Ill.

NUT WAFFLES.—1 egg, 1 cup sugar, 1 cup flour, $\frac{1}{4}$ cup butter, 1 cup nuts, walnuts preferred, 1 teaspoon baking powder; melt the butter and cream, and the sugar with it, add the beaten egg; mix with baking powder and flour and sift. Lastly mix in chopped nuts. Drop a very small quantity on pan and bake in a moderate oven.—Mrs. James Ellis, Palatine, Ill.

VARIATION I.—1 cup boiled rice, 1 pt. milk, 2 eggs, 1 scant tablespoon cottolene, $\frac{1}{2}$ teaspoon of soda or 1 teaspoon cream tartar. Flour for a thin batter, bake in waffle irons.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

SOFT WAFFLES.—Sift together 1 qt. of flour, 2 teaspoons of baking powder, 1 of sugar and $\frac{1}{2}$ of salt; rub in butter and add 2 beaten eggs with $1\frac{1}{2}$ pts. of milk. Mix the whole into a smooth batter and pour into hot and well-greased waffle irons. Sprinkle with sifted sugar and serve hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

SWEET POTATO WAFFLES.—Mash 2 cups of boiled sweet potatoes through a sieve, and add 2 well-beaten eggs, first the yolks and then the whites; add $\frac{1}{2}$ a cup of sugar and beat again, 1 cup butter melted, and 1 pt. of milk. Add about 4 table-

spoons of flour, enough to make a thin batter. Pour into greased waffle tins and cook over a quick fire.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

WILHELM WAFFLES.—Mix 1 qt. of flour with 3 tablespoons of sugar, 2 large teaspoons of baking powder and $\frac{1}{2}$ teaspoon of salt; work in 2 tablespoons of lard or butter and add 4 beaten eggs with 1 pt. of milk and a grated rind of a lemon. Beat into a smooth, stiff batter and bake in hot, well-greased waffle-iron. Sprinkle with sugar and serve.—Mrs. C. J. Jeffries, Winkteua, Ill.

CANAPES

CHEESE CANAPES.—Cut a stale loaf of bread into slices $\frac{1}{4}$ inch thick. Divide these into pieces 2 inches long, and 1 inch wide, and fry in hot butter or oil. Spread mustard thinly on each piece, lay over some cheese and put in a quick oven until the cheese is dissolved. Serve hot as possible.—Mrs. C. J. Jeffries, Winnetka, Ill.

CHEESE CANAPES.—Cut out circles of bread $\frac{1}{2}$ inch thick, cut them again in crescent shaped pieces, fry in butter to a light brown, grate some cheese, and put 1 teaspoon on each piece of bread, a little salt and pepper, and brown quickly in a hot oven; serve at once.—Eloise Jennings, Winnetka, Ill.

JEFFERSON CANAPES.—Trim 3 slices of bread, toast and lay them on a platter. Slice lean cooked ham thin with a little mustard on it and place on each slice a layer of cooked mushrooms and tomatoes. Dredge grated Parmesan cheese on top, and strew fresh bread crumbs over the whole. Place in hot oven for 10 minutes. Lay on a heated dish, cover with a folded napkin and serve.—Mrs. C. J. Jeffries, Winnetka, Ill.

OYSTER CANAPES.—To $\frac{1}{2}$ doz. chopped oysters add 1 teaspoon of fine bread crumbs, butter size of a walnut and $\frac{1}{2}$ cup of very thick cream. Season with salt and pepper. Let it simmer over the fire a few minutes. Butter slices of bread $\frac{1}{8}$ inch in thickness and lay them on a hot dish. Pour the mixture over the bread and serve hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

PLAIN CANAPES.—Toast thin slices of bread, cut off the crust, and butter the toast lightly. Spread potted meat or fish, or grated cheese between 2 slices. Cut into strips and serve.—Mrs. C. J. Jeffries, Winnetka, Ill.

SARDINE CANAPES.—Cut some slices off a roll into oval or octagon shapes. Toast slightly, or fry in oil, or butter. Strip sardines of the bones; lay $\frac{1}{2}$ of them aside, and pound the other $\frac{1}{2}$ to a smooth paste with the yolks of 3 or 4 hard-boiled eggs and a little butter. Add a little mustard, pepper and vinegar. Spread the mixture over the slices of toast. On the top lay the other half of the sardines cut into small strips, stand them in the oven and serve hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

SAVORIES

CREOLE SAVOURY.—Toast 1 side of shaped pieces of bread, and butter the other, spreading on it a layer of chopped tomato mixed with $\frac{1}{2}$ as much chopped green peppers, and sprinkle with salt. Put in oven for 5 minutes, or under the roasting flame, and on removing arrange a cone of finely chopped onion in center of each.—Mrs. Chris. Worthington, Des Plaines, Ill.

CUCUMBER SAVOURY.—Drawing a silver fork along the cucumber lengthwise, separate and cut it in neat slices and place on round cut bread, sprinkle with salt and paprika; on every slice of cucumber put a ring of small sliced onion or arrange the tiny German pearl pickled onion between the slices of cucumber; pour a little lemon juice over when serving.—Mrs. F. C. Winter, Winnetka, Ill.

VARIATION I.—Use chopped chives or fill each ring of onion with them.—Mrs. F. C. Winter, Winnetka, Ill.

BET AND EGG SAVOURY.—Chop together equal parts of pickled beets and whites of hard-boiled eggs, arrange on toast or bread, with the riced yolks, mixed with a bit of chopped chives or parsley, in a cone on the center. Season.—Mrs. Clark Mason, Bensenville, Ill.

BROWN BREAD SAVOURY.—Brown bread cut into shapes, spread on butter, and cream cheese, cross 2 evenly cut strips of

pimento on each spread piece; where strips cross, place a slice of pimento in each space on the cheese. Sprinkle with paprika and put a few capers here and there.—Mrs. Robert Randall, 908 S. 8th Ave., Maywood, Ill.

EGG SAVOURY.—Fresh slightly toasted bread or less fresh untoasted cut in squares, diamonds or rounds, sprinkling with Worcestershire sauce, or any good sauce, covering neatly with the chopped whites of hard-boiled eggs, salted, on which arrange a center of the riced yolks; put a round slice from a black pickled walnut on each corner, dot with capers and sprinkle with paprika.—Mrs. Frank Mullins, Franklin, Ill.

HORSE RADISH SAVOURY.—Spread oblong pieces of bread thinly with mustard, cover with a layer of chopped whites of hard-boiled eggs, mixed with a little grated horse-radish, arrange capers in strips crosswise of the bread, and between these sprinkle the hard-boiled yolks of the eggs which have been riced or pressed through a sieve. At the corners and in the center place thin slices of gherkins.—Mrs. Allan George, Park Ridge, Ill.

ONION SAVOURY.—Use shaped pieces of bread and spread thinly with butter, arrange $\frac{1}{4}$ inch layer of finely minced Spanish onion, mixed with chopped parsley and slightly dampened with tomato sauce; put in the center of each the ring of a slice of hard-boiled egg, with a slice of pickled walnut fitted into it.—Mrs. E. D. Bennett, Bartlett, Ill.

PICKLE SAVORY.—Spread any savory sauce, cream cheese on oblong pieces of bread, and arrange lengthwise on this thin slices of small sour pickles in a neat row. Sprinkle with paprika.—Mrs. A. C. Christy, Glen View, Ill.

SWEET PIMENTO SAVORY.—Toast fresh bread, cut into shapes, and butter 1 side and arrange a trimmed piece of canned Spanish pimento, sprinkled with celery salt; set under the gas flame of a gas stove for 5 minutes to heat.—Mrs. May C. May, Mayfair, Ill.

TOMATO SAVORY.—Cut rounds of bread the size of the tomatoes to be used and toast on 1 side; then butter the other side and arrange on each a slice of tomato, dredge with salt, pepper, and

dry mustard, sprinkle with mushroom or walnut catsup, and set under the burners of a gas stove for 5 minutes, or until heated, but not softened. Garnish with water-cress to serve.—Mrs. Frank Mullins, Franklin, Ill.

SANDWICHES

There is not a more tasty way of using up left-overs in small quantities than in sandwiches. Every bit can be utilized, made to go farther and materially help to solve the noon meal problem. If any members of the family carry lunch, sandwiches are necessary for the lunch box; if not, they may be served with any suitable meat, vegetable, egg or salad accompaniment. This department provides tasty sandwiches for the purpose of using up left-overs, supplying the lunch-box, picnics, the home luncheon and the afternoon reception.

Bread for sandwiches should be 24 hrs. old and may be white, whole wheat, graham, rye or brown bread. Two kinds may be used in the same sandwich. Slice as thin as possible, not more than $\frac{1}{8}$ of an inch thick; remove crusts, keeping the slices in pairs, cut in oblong, triangular, square, round or other preferred shapes. Fancy cutters may be obtained in heart, diamond, crescent and other shapes for use in making reception sandwiches.

Prepare the butter by working it with a knife or spoon. Never heat the butter to soften it, as it injures the flavor. Spread butter on one slice and the filling on the other and press lightly together. Wrap in paraffine paper, or if a large number is to be made place in a crock with a damp towel and board or plate over the top.

Brown bread sandwiches are especially suited for serving with any kind of fish salads or cold fish. Nasturtium and caper sandwiches should accompany mutton salad, chopped cress or parsley sandwiches with beef salad.

If cold meat or fowl are to be sliced for sandwiches it must be very tender, and sliced thin across the grain; it is better to use several bits of meat than 1 slice, and best results may be secured by putting the meat through a food chopper.

When sandwiches are served at a table they should be placed on a doily-covered plate, garnished with watercress, parsley, nasturtium leaves or flowers, or celery tops.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

ANCHOVY SANDWICHES.—Chop the anchovies fine and rub them to a paste with hard-boiled eggs minced, and butter, and season to taste. This is nicer spread on graham bread, but is very good with the white. Chopped cress or parsley makes a nice addition to the eggs and anchovies. Grated cheese, curry powder or cayenne make a good seasoning. Chopped pickles and capers may be added to the anchovies and hard-boiled eggs.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

ANNIVERSARY OR VALENTINE SANDWICHES.—Spread the end of the loaves of white and brown bread with butter or mayonnaise dressing and cut off in thin wafer-like slices. With a heart-shaped cooky-cutter cut a heart from each slice of brown bread and from the white slice a diamond-shaped piece. Use one kind of filling for the brown sandwiches, and another kind for the white. Reverse the order.—Mrs. C. J. Jeffries, Winnetka, Ill.

APPLE SANDWICHES.—Chop uncooked apples fine, mix with mayonnaise dressing and spread between slices of well buttered bread. To this combination may be added chopped celery, white grapes, seasoned with oil and lemon juice, and chopped nuts. When an excess of nuts are used they should be either chopped, ground or pounded very fine, blended with soft butter and spread on the bread first and the other mixture added. Apple sauce, well seasoned with cinnamon and nutmeg, may be used. If thick moisten with a little cream and spread on well-buttered bread.—Mrs. Julius Casper, Wheeling, Ill.

APPLE AND CELERY SANDWICHES.—Peel and chop very fine 2 large tart apples, and $\frac{1}{2}$ doz. of the small, inside stalks of celery; sprinkle lightly with salt. Spread between them slices of buttered brown bread.—Mrs. C. J. Jeffries, Winnetka, Ill.

BANANA SANDWICHES.—Either mashed bananas with some kind of berries or alone and moisten with sweet cream or slice the bananas, season with lemon juice and sweeten with honey and moisten with cream.—E. G. Harris, Winnetka, Ill.

VARIATION I.—Butter thin slices of bread and spread with mayonnaise dressing and thin slices of bananas.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

BACON SANDWICHES.—Fry thin slices of bacon and lay between slices of bread. If a still heartier sandwich is desired, the yolks of hard-boiled eggs may be blended with butter and spread on the bread first and the finely chopped whites, mixed with a little salad dressing, spread on top of the bacon.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

BAKED BEAN SANDWICHES.—Rub 2 cups of baked beans through a fruit press, add 1 teaspoon each of finely minced parsley and celery, 1 teaspoon of onion juice and $\frac{1}{8}$ teaspoon of made mustard. Spread between thin buttered slices of whole wheat bread.—Eloise Jennings, Winnetka, Ill.

HOT BEAN SANDWICHES.—When making lima bean soup, save out some of the beans, rub them to a smooth paste with a tablespoon, season to taste. Toast thin slices of whole wheat bread, and over these pour enough hot milk to moisten slightly; spread with a liberal layer of the bean puree and cover with another slice of toast and serve.—Mrs. C. Carson, 205 S. 5th Ave., Maywood, Ill.

CORNEB BEEF SANDWICHES.—Lay very thin slices of corned beef on buttered bread, press oven another slice, thickly spread with salad dressing.—Mrs. E. G. Harris, Winnetka, Ill.

BEEF HEART SANDWICHES.—Chop finely left-over beef heart, mix with chopped celery and mayonnaise dressing, and spread on thin slices of bread. Press another slice over lightly.—Mrs. E. G. Harris, Winnetka, Ill.

HOT BEEF SANDWICHES.—Bruise and scrape beef. Spread it between 2 slices of bread, with salt and pepper. Place the whole on a griddle; heat thoroughly over live coals, or take slices of hot roast beef and lay between slices of bread and dip over a spoonful of gravy.—Mrs. C. J. Jeffries, Winnetka, Ill.

BOBOTEK SANDWICHES.—Put through a meat chopper, 2 Spanish sweet peppers, a $\frac{1}{2}$ pt. of blanched almonds, 1 small onion, and 1 sour apple. Season this mixture with 1 teaspoon of curry powder, a $\frac{1}{2}$ teaspoon of salt and the juice of 1 lemon. Mix again and put between thin slices of buttered whole wheat bread. Trim off the crust and cut in triangles.—Mrs. J. S. Putnam, Wheeling, Ill.

BOSTON GIRL'S SANDWICHES.—Cut thin and butter 1 slice each of white and brown bread. Spread with mashed Boston-baked beans, finely chopped mustard pickles, or salted watercress, or the petals of nasturtium flowers.—Mrs. C. J. Jeffries, Winnetka, Ill.

BROWN BREAD SANDWICHES.—Slice and butter Boston brown bread, which has been baked in baking powder cans. Wash, drain and dry crisp leaves of lettuce. Place lettuce between the bread, allowing the curly edge to come out over the sides. On the top off bread press $\frac{1}{2}$ an English walnut.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

BROWN BREAD SANDWICHES WITH CHEESE.—Instead of nut and lettuce leaf, use thin slices of cheese.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

BREAD AND BUTTER FOLDS.—Remove end slice from bread. Spread end of loaf evenly with butter which has been creamed. Cut off as thin a slice as possible. Repeat until the number of slices required are prepared. Remove crusts, put together in pairs, and cut in squares, oblongs or triangles. Use white, entire wheat, graham or brown bread. Three-layer sandwiches are attractive when made of entire wheat bread between white slices.—Mrs. Frank Ferguson, Franklin, Ill.

BRUNETTE SANDWICHES.—Slice Boston brown bread very thin, butter lightly and spread with cottage cheese. Have ready crisp lettuce leaves, dip each in a bowl of salad dressing, then lay on the bread, press another slice of brown bread on this and the sandwich is ready. They must be kept in a moist atmosphere until it is time to serve them.—Mrs. Ella Fairchild, Palatine, Ill.

CANNIBAL SANDWICHES.—Put a pound raw beef through a meat chopper or mince it very fine in a chopping bowl; add 1 teaspoon of salt, a dash of red pepper and 1 tablespoon of onion juice. Spread this over buttered rye or brown bread, cover with another piece of bread and trim off all the crust. Chopped onion may be used in place of onion juice, and a thin layer of mustard will improve the sandwich for some tastes.—Mrs. Jane Evers, Winnetka, Ill.

CAVIAR SANDWICHES.—Cut slices of bread into diamond or crescent shapes, butter 1 side and toast to a light brown. Rub the yolks of 2 hard-boiled eggs through a fruit press, and chop the whites very fine, and spread the toast with a layer of caviar. Sprinkle over with a little of the whites, then a little of the yolks, a slight sprinkling of salt and paprika pepper; garnish the dish on which they are served with rings of sliced onions and sliced olives.—Mrs. Eloise Jennings, Winnetka, Ill.

CELERY SANDWICHES.—Crisp chopped celery mixed with mayonnaise dressing makes a tasty sandwich. Other ingredients may be added to suit taste, hard-boiled eggs, chopped apples, nuts, olives or lettuce may be added in any proportion or combination desired. If this sandwich is desired for a luncheon the following combination is a very tasty one. Remove the shells from 4 hard-boiled eggs. Chop the whites very fine and put them through a vegetable press; mix with them shredded celery to taste. Cut the crust from the end of a slice of bread, butter the loaf, cut off a slice $\frac{1}{4}$ inch thick, put over it a layer of white of egg and celery, then a layer of mayonnaise, on top of this a layer of the yolk put through a sieve, and over all another slice of bread. Press the whole together gently and with a sharp knife cut off the crusts, leaving the sandwich perfectly square. Line a platter with lettuce leaves, and stand aside for 20 minutes. These sandwiches are especially nice for picnics, as they will keep in good condition for 24 hours.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—There are an endless number of combinations with cheese which make a palatable sandwich and a very inexpensive one. Grated cheese may be rubbed to a paste with butter and spread on slices of thin bread. Chopped hard-boiled eggs may be mixed with the above combination and seasoned with pepper and salt. Minced parsley and chives may be rubbed to a paste with the cheese and butter and seasoning. Equal parts of grated cheese and chopped nuts, fresh or salted, make a nice combination seasoned with salt and pepper. If cheese is sliced it may be laid between slices of bread and seasoned with salt and pepper, but the cheese must be very thin for this kind of sandwich. Mustard may be spread on for those who prefer it. Cottage soft, cream cheese with chopped crystalized sugar may be made up

into sandwiches with gingerbread, and it is very delicious. Jam or marmalade may be used with cream cheese and spread on brown bread.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION II.—CHEESE SANDWICHES.—Cut cheese in slices about $\frac{1}{4}$ inch thick and lay between well-buttered slices of bread. The cheese can be grated and rubbed to a paste with butter.—Mrs. C. J. Jeffries, Winnetka, Ill.

VARIATION III.—CHEESE SANDWICHES.—Cream $\frac{1}{2}$ cup of butter and $\frac{1}{2}$ lb. rich cheese together, chop either celery or olives very fine, spread "sea foam" wafers with the cheese, sprinkle the olives, add another wafer, and place in cool place until ready to serve.—Eloise Jennings, Winnetka, Ill.

DEVEILED CHEESE SANDWICHES.—1 lb. cheese, grated, 1 small cup of butter, beat to a cream. Add 1 tablespoon mustard, mixed with a little vinegar, 1 teaspoon sugar, pinch of cayenne pepper, $\frac{1}{4}$ teaspoon salt. Mix all together, and spread on bread; make into sandwiches, and serve.—Mrs. D. E. Gentry, Glencoe, Ill.

CHEESE AND OLIVE SANDWICHES.—Mix cream cheese and slices of olives with a fork. If too stiff, moisten with cream; a small quantity of olives may be added if desired; spread on bread, place over a lettuce leaf dipped in salad dressing, and press another slice of bread over lightly.—Mrs. E. D. Sanford, Wheeling, Ill.

CHEESE AND PIMENTO SANDWICHES.—Mince 2 cans pimentos, drained from the liquid; add a small cream cheese and mix thoroughly; spread on slices of bread and press a buttered slice over.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

CHERRY SANDWICHES.—Candied cherries, chopped fine, and mixed with cream, orange juice or maraschino make a tasty sandwich.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

CHICKEN AND HAM SANDWICHES.—Mince cold chicken and add a little minced ham, stir in a cup of boiling gravy. Set the whole before the fire for a few minutes. Cut slices of old bread with a round tin cutter and fry them. Spread a layer of fowl and ham between 2 of them, add a piece of cheese and butter rubbed into a paste. Set in a hot oven. Serve hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

CHICKEN SALAD SANDWICHES.—Cut slices of bread very thin, remove the crust, spread very thinly with chicken, salt and press together.—Mrs. C. J. Jeffries, Winneka, Ill.

CHOCOLATE SANDWICHES.—Melt a small piece of butter in a saucepan, add grated chocolate, season with sugar. When chocolate and sugar are thoroughly melted and blended set from the fire to cool; when cold mix with a little cream and spread on slices of bread.—Mrs. Clark Mason, Bensen, Ill.

CLOVER SANDWICHES.—Pick a good sized basket of fresh, sweet clover. Be sure that it is free from dirt and sand. Put a thick layer in a large stone crock. Lay over this a pound of sweet butter wrapped in cheesecloth. Spread over more clover; cover the crock and stand in a cold place over night. The aroma of the clover permeates the bread and the butter, and when wanted for use make the same as bread and butter sandwiches. These are usually cut into three strips to make "finger" sandwiches. Violet and rose sandwiches are made in the same manner. A few petals of the flowers may be spread over the butter before putting the slices together.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

CLUB SANDWICHES.—Butter toast while hot and put on each alternate slice a lettuce leaf, some cold baked chicken cut in thin slices, a few chopped olives and pickles, some slices of hot, crisp bacon, a layer of salad dressing, another lettuce leaf, and the other slice of toast. Press the sandwiches together, trim off crust and cut in halves from opposite corners, forming triangles.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—Toast thin slices of brown or white bread; butter lightly and lay over thin slices of crisp fried bacon. Lay another thin slice of toast, then thin slice of chicken, well seasoned, another slice of buttered toast and a thin layer of cucumber pickle, sliced crosswise. On the top put another slice of buttered toast.—Mrs. C. J. Jeffries, Winnetka, Ill.

VARIATION II.—On a thin slice of buttered, untoasted bread lay 1 lettuce leaf; on this lay 1 thin slice of chicken and 1 of ham, then another lettuce leaf and another thin, buttered slice. Mayon-

naise dressing may be put on the lettuce leaves if desired.—Mrs. Chas. Ellis, Winnetka, Ill.

VARIATION III.—Arrange on slices of bread thin slices of cooked bacon; cover with slices of cold roast chicken, and cover chicken with mayonnaise dressing. Cover with slices of bread.—Mrs. C. E. Clarkson, Wilmette, Ill.

COCOANUT SANDWICHES.—Moisten grated cocoanut, chopped nuts, and sugar with lemon juice or rose water, and add a little cream between slices of bread.—Mrs. E. G. Harris, Winnetka, Ill.

COLONIAL ROLLS.—Cut fresh light bread while still warm into very thin slices, spread with soft butter, roll each slice and tie with narrow ribbon. These rolls may be spread with a thin layer of any sandwich preparation desired and then rolled. In this case it is better to wrap each roll in paraffin paper.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

MOCK CRAB SANDWICHES.—2 tablespoons of butter, creamed, $\frac{1}{4}$ cup grated cheese, $\frac{1}{4}$ teaspoon each salt, paprika and mustard, 1 teaspoon each of vinegar and anchovy paste, 1 tablespoon of chopped olives or gherkins. A little dill may be added if desired.—Mrs. C. F. Adams, Franklin, Ill.

CRESS SANDWICH.—Remove the long stalks and cut the cress quite small, and place between bread and butter.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

CUCUMBER SALAD SANDWICHES.—Slice cucumbers very thin, put on them a dressing of olive oil, lemon, salt, and a dash of red pepper. Let stand 1 hr.; lay between thin, small squares of white bread. Serve at once.—Mrs. C. J. Jeffries, Winnetka, Ill.

CURRY SANDWICHES.—Chop the whites of 4 hard-boiled eggs very fine and put the yolks through a sieve. Cut the slices from the end of the loaf of bread, buttering before cutting each slice. Cover $\frac{1}{2}$ the slices with the white of egg. Lay on 5 or 6 pickled oysters, a dusting of curry, a few drops of onion juice, then a layer of yolks, and cover with another piece of bread. These

sandwiches are capable of great variations; the bread may be covered with chopped cress, and then oysters, then garnished with the yolks, onion juice, curry, and salt sprinkled over; and if served for lunch they may be left without a top covering of bread and eaten with a fork.—Mrs. Frank Cress, Park Ridge, Ill.

DATE SANDWICHES.—Cut thin slices of brown bread with a small, round biscuit cutter, and spread with softened butter. Make a mixture of equal parts of blanched and browned almonds, chopped fine, and dates, chopped; squeeze over orange juice to form a paste, and spread.—Eloise Jennings, Winnetka, Ill.

VARIATION I.—Mince fine some Turkish dates. Add a little water, cooking them in a double boiler till they are soft and pasty. Add a little lemon juice, cool the dates and spread on thinly cut bread. Sprinkle with finely chopped hickory nuts and cover with buttered bread.—Mrs. C. J. Jeffries, Winnetka, Ill.

DATE AND NUT SANDWICHES.—Mix equal quantities of chopped dates and nuts, moisten with cream, if necessary, and spread between thin slices of bread.—E. G. Harris, Winnetka, Ill.

DILL SANDWICHES.—Butter slices of white bread; cover $\frac{1}{2}$ the slices with thin slices of white meat of roasted chicken; put over this a thin layer of dill pickles. Cover with another piece of buttered bread, trim off the crusts, cut into triangles and serve with lettuce leaves.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

DUCK SANDWICHES.—Cut hard-boiled eggs into rings, lay over thin slices of smoked breasts of duck, squeeze a little lemon over them, a sprinkle of salt and pepper, and cover them with well-buttered slices of bread and butter.—Mrs. C. J. Jeffries, Winnetka, Ill.

EGG SANDWICHES.—Chop the whites of the hard-boiled eggs very fine. Mix the yolks smooth with mayonnaise dressing, add the whites, and spread on the bread.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

VARIATION I.—Pound the yolks of eggs with a small quantity of butter in a mortar, and add pounded cheese. Make into sandwiches.—Mrs. C. J. Jeffries, Winnetka, Ill.

VARIATION II.—Cut 6 hard-boiled eggs into slices. Prepare thin slices of bread and butter, place the eggs between; season with salt, pepper, and a little dry mustard. Trim and cut the sandwiches.—Mrs. C. J. Jeffries, Winnetka, Ill.

EGG AND OLIVE SANDWICHES.—Mince a hard-cooked egg and add 2 olives, cut in small pieces. Moisten with French dressing and spread on thin slices of bread.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

FARMERS' SANDWICHES.—Rub to a smooth paste $\frac{1}{2}$ pt. cottage cheese, adding gradually 4 tablespoons of melted butter or olive oil, or thick cream; add salt and black pepper. Spread the loaf with butter, after you have removed the crust slice; cut off a thin slice, spread it with the cheese mixture.—Mrs. Waldon Emery, Glencoe, Ill.

FRENCH SANDWICHES.—Fish, game, poultry, or any other meat may be used for these sandwiches. To 1 pt. of any of these add 2 hard-boiled eggs, chopped fine, and season with salt and pepper. Add 2 tablespoons of capers and sufficient mayonnaise to soften. When this mixture has been spread on the bread add a sprinkling of finely chopped cress. Rub the yolk of 1 egg through a sieve and chop the white very fine. If the sandwiches are to be served at home for luncheons, etc., add a sprinkling of the yolk to the cress on half the number of sandwiches and the chopped whites to the other half. Then arrange them in groups of twos, 1 of each color on the serving plates.—Mrs. Almond Case, Palatine, Ill.

FISH SANDWICHES.—Place thin scallops of any fish and tartar sauce on buttered bread. Put a layer of finely-sliced lettuce on top of the sauce, cover with a slice of bread. Serve, cut into squares.—Mrs. C. J. Jeffries, Winnetka, Ill.

VARIATION I.—Take left-over fish of any kind and chop it up with hard-boiled eggs, moisten with cheese or Worcestershire sauce, or chop up the fish with pickles and mayonnaise. If the fish is to be pounded to paste, add a few drops of lemon juice during the pounding. Plain white sauce may be used for the moistening.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

FRUIT SANDWICHES.—Almost any kind of fruit may be used, according to taste. Chopped candied cherries, peaches, apricots, pears, bananas, or any other fruit desired, moistened with melted butter and spread between bread. This makes a tasty sandwich to follow a meat or egg sandwich. If prunes, figs, dates, raisins, or other dried fruit are to be used, remove all stems, wash and cook in a double boiler with a small quantity of water, until a paste is formed, then add a few drops of lemon juice. Cool the mixture, and spread on thin slices of buttered bread; sprinkle with finely chopped peanuts and cover with pieces of buttered bread.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—All kinds of mixed dried fruits may be soaked in water for an hr. or two, then chopped or ground and used for sandwich filling. Season with lemon, orange, or a little grape juice; raisins, currants, dried cherries, prunes, may be used singly or blended. In blending, use a sweet and sour fruit, as cherries and prunes, raisins and prunes, etc.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

GAME SANDWICHES.—Cut the meat in very thin slices from roasted partridges, grouse or any game. Lay the meat on delicately thin, fresh toast, strew celery over and season well with tartar sauce.—Mrs. C. J. Jeffries, Winnetka, Ill.

GERMAN SANDWICHES.—Spread between butter slices of rye bread, chopped beef, cheese, chicken or fish, covered with finely chopped pickles, or bologna sausage. Cover over with a slice of rye bread. If they are to be served on the table cut into strips not over $\frac{1}{2}$ inch wide and the length of the slice.—Mrs. Ed. Kelley, Winnetka, Ill.

VARIATION I.—Butter and spread mustard on graham or rye bread. Put a layer of chopped olives over and 1 of cottage cheese.—Mrs. C. J. Jeffries, Winnetka, Ill.

HAM SANDWICHES.—Put a thin slice of ham in slightly buttered bread. Add lettuce if preferred.—Mrs. C. J. Jeffries, Winnetka, Ill.

DEVEILED HAM SANDWICHES.—Chop fine 1 cup of cold boiled ham. Rub the yolks of 2 hard-boiled eggs smooth with 3

tablespoons of melted butter, mix with the ham, $\frac{1}{4}$ teaspoon of mustard, 1 teaspoon of lemon juice, and season to taste. Spread on thin slices of bread.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

MINCED HAM SANDWICHES.—Mince left-over ham, fine, add finely chopped pickle and celery in the quantities desired, mix with mayonnaise dressing and spread on a thin slice of bread. Press a buttered slice of bread over lightly.—Miss Mary E. Kelley, 6606 Green St., Chicago, Ill.

HASH SANDWICHES.—Cut pieces of bread into uniform sizes, dip them in beaten eggs, to which a little milk and a pinch of salt has been added. Fry to a light brown in hot butter, make a hash of chopped meat and potatoes. Cook in stock until heated through. Arrange on toast on a platter, putting a spoonful of hash on each slice of toast and covering with another slice.—Mrs. Ralph Charters, Park Ridge, Ill.

HONOLULU SANDWICHES.—Put pared sour apple, 1 red Spanish pepper, 1 green sweet pepper, and 1 Neufchatel cheese through a meat chopper. Add $\frac{1}{2}$ teaspoon of salt; mix and spread between thin slices of brown bread.—Mrs. Chas. Johnston, Des Plaines, Ill.

HORSERADISH SANDWICHES.—Season freshly grated horseradish with lemon juice and rub it to a paste with butter and spread on thin slices of bread.—Mrs. C. Buttercup, Bensenville, Ill.

INDIAN SANDWICHES.—Remove the skins and bones from 2 sardines; pound the meat to a paste; add 1 teaspoon of anchovy paste, a dash of salt and red pepper, and rub in the hard-boiled yolks of 6 eggs. Add 2 tablespoons of olive oil. Spread on pieces of toasted bread and serve hot. These sandwiches are nice for cold suppers.—Mrs. Frank Ferguson, Franklin, Ill.

JAM SANDWICHES.—Mix the yolks of 2 eggs very smoothly with a tablespoon each of flour and ground rice, add a pinch of salt, a tablespoon of sugar, $\frac{1}{2}$ pt. of thick cream and $\frac{1}{4}$ pt. of new milk. Beat the whites of 2 eggs to a firm froth, add them last of all, beat the mixture for 4 or 5 minutes. Butter 2 large plates, put in the mixture, bake in a quick oven until it is set and lightly

browned. Spread jam over one of the cakes and lay the other one on top, the browned part uppermost. Sift sugar over it before serving.—Mrs. C. J. Jeffries, Winnetka, Ill.

JELLY SANDWICHES.—Jelly of any flavor makes a nice sweet sandwich. Have the bread well spread with butter before jelly is put on. Crabapple jelly is good on whole wheat bread, spread with thick cream, and seasoned with salt. Lemon jelly, thickly moulded, with chopped nuts, dates, figs, and bananas, makes a rich jelly sandwich. Any jelly, jam or marmalade, mixed with any kind of chopped nuts, makes a good combination. Quince jelly is especially nice when mixed with English walnuts. Mint jelly, to which whipped cream may be added just before it stiffens, may be cut in thin slices when cold and laid between the slices of bread.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

LAMB SANDWICHES.—Chopped roast lamb, seasoned with minced olives, tomato catsup, and salt and pepper. Mix with salad dressing.—Mrs. D. O. Dooley, Bensenville, Ill.

LETTUCE SANDWICHES.—Sprinkle fresh, crisp lettuce leaves with a little salt, lay them for a few moments in a folded napkin. Then put them between the slices of buttered bread. Spread over a dressing of mayonnaise, if preferred.—Mrs. C. J. Jeffries, Winnetka, Ill.

VARIATION I.—If these sandwiches are to be served on the table they should be prepared just before meal time. Spread thick salad dressing upon 1 slice of bread, butter on the other; and place a crisp leaf between, allowing it to show on all sides. Cress may be added to a plain lettuce sandwich for variety. Graham bread may be used for this mixture. Pimentos may be added to the lettuce leaves, if desired.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

LIVER SANDWICHES.—Make a salad filling with boiled calf's liver mashed with melted butter and cream and seasoned with poultry seasoning, or mashed cooked fowl livers and seasoned with Worcestershire sauce and onion juice. Mashed boiled chestnuts, mixed with salt, pepper and lemon juice, make a nice combination with fowl livers.—Mrs. C. J. Canthorn, Wilmette, Ill.

LIVERWURST SANDWICHES.—Chop cooked liverwurst fine, mix with mayonnaise dressing, spread on a slice of white bread, press buttered slice over and cut in triangles.—Mrs. E. G. Harris, Winnetka, Ill.

LOBSTER SANDWICHES.—These may be made from chopped, cooked lobster, seasoned with tabasco, lemon juice and oil and a little chopped cucumber, if desired; left-over lobster salad, chopped cooked lobster and fried mushrooms, seasoned with salt, pepper, onion juice, tomato catsup and lemon juice. Remove lobster meat from shell, and chop. Season with salt, cayenne, made mustard and lemon juice; or moisten with any salad dressing. Spread mixture on a crisp lettuce leaf and prepare as other sandwiches. Cut the meat of 1 boiled lobster into dice 1 hr. before using, dust with salt, red pepper, and either lemon juice or tarragon vinegar. Near serving time put a goodly layer of lobster over 1 piece of bread, cover with another, press the 2 together, cut in triangles and serve.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

LOBSTER A LA BOULEVARD.—Mix an equal quantity of finely chopped lobster meat and the yolks of hard-boiled eggs, forced through a sieve. Moisten with melted butter and season with German mustard, beef extract, diluted with a very small quantity of boiling water and salt. Spread mixture between thin slices of buttered bread, remove crusts and cut into fancy shapes. A small quantity of left-over lobster meat is most successfully used in this way.—Mrs. Ernest D. Dean, Glen View, Ill.

MARMALADE SANDWICHES.—Any kind of marmalade makes a nice sandwich. Spread on thin slices of white bread, buttered, or on toasted bread, and serve hot.—Mrs. C. C. Cleveland, Bartlett, Ill.

MEAT SANDWICHES.—Any left-over meat of any kind or quantity may be worked up into sandwiches with no loss and in a very tasty, appetizing manner. If the pieces are small, or if it is not desired sliced, it may be chopped with lemon juice and mustard, and moistened with butter and cream. It is good served on brown bread. Chopped meat and celery with tartar sauce make a nice combination.—Mrs. Ella Fairchild, Palatine, Ill.

MINT SANDWICHES.—Chop the leaves from a dozen stalks of fresh mint, add a little French dressing, spread a thin layer over buttered bread. Fold the slice or roll it. Serve with green pea salad at an afternoon or evening tea or luncheon.—Mrs. C. C. Cleveland, Bartlett, Ill.

VARIATION I.—Pulverize 1 tablespoon of mint leaves; pour over them 2 tablespoons of boiling water. Let it stand for about $\frac{1}{2}$ an hr. Soak $\frac{1}{2}$ an oz. of gelatine in 1 tablespoon of water. Dissolve it over hot water, strain the mint into the gelatine, and when cool add a pt. of rich whipped cream and a pinch of salt. Let this stand in a mould until perfectly cold and firm. Slice thin and put between dainty slices of bread.—Mrs. Ella Fairchild, Palatine, Ill.

MUSHROOM SANDWICHES.—Take cold stewed mushrooms, split, and spread them between slices of entire wheat bread.—Mrs. C. E. Westinghaus, Mayfair, Ill.

MIXED SANDWICHES.—Chop fine 1 lb. boiled ham, 1 box sardines, 6 good-sized cucumber pickles. Spread on bread, and then lightly with mustard.—Eloise Jennings, Winnetka, Ill.

MUTTON SANDWICHES.—Spread bread with salad dressing, mixed with minced capers, and place on this a layer of chopped mutton, seasoned with salt, paprika and tomato catsup, or chopped roast mutton, seasoned with grated cheese and mustard, and moistened with cream. Use with lettuce leaves, dipped in salad dressing. Also chopped mutton, seasoned with salt, paprika, tomato catsup and minced capers. Mix with salad dressing.—Mrs. Wm. Myers, Franklin, Ill.

NASTURTIUM SANDWICHES.—Mash 1 Neufchatel cheese, adding salt, pepper and almond milk. Put a layer of this paste, covered with nasturtium flowers, between 2 thin slices of buttered bread. Trim off the crust and cut each into 4 triangles. Each should contain a flower. Chopped nasturtiums, capers and mutton may be used with mayonnaise. Also use nasturtium petals, seasoned lightly with salt, with a few young leaves added. Place the petals so that they will show along the edges of the bread and decorate the plate with leaves and flowers.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—Cut bread in round slices, with biscuit cutter, spread with a little butter, press on nasturtium leaf, with or without blossoms, cover with a little mayonnaise dressing, place another slice of bread, press together.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

NOISETTE SANDWICHES.—To the dough of whole wheat flour bread add 2 tablespoons molasses and 1 cup English walnut meats or pecan nuts, broken into small pieces. Bake and let stand 24 hrs., slice as thinly as possible, spread sparingly and evenly with butter, and put between slices orange marmalade. Remove crusts, cut in fancy shapes and garnish with nut meats.—Mrs. Castle Hopkins, Winnetka, Ill.

NORWEGIAN SANDWICHES.— $\frac{1}{2}$ cup mayonnaise dressing, 3 hard-boiled eggs, chopped fine, 2 tablespoons anchovy paste. Mix the chopped eggs with the paste and gradually beat the dressing into the mixture. Use as a filling for rye bread, cut thin. Norwegian sandwiches are usually made with but 1 piece of bread.—Mrs. H. A. Sherman, Palatine, Ill.

NUT SANDWICHES.—Chop equal quantity of pecan meats and sour apples. Spread between 2 slices of thin, buttered bread. Spread lightly with mayonnaise dressing.—Mrs. C. J. Jeffries, Winnetka, Ill.

VARIATION I.—Spread thinly sliced bread with softened butter, then with equal parts of chopped English walnuts and American Swiss cheese, with a slight sprinkling of salt and white pepper.—Eloise Jennings, Winnetka, Ill.

VARIATION II.—Butter very thin slices of Boston brown bread and lay finely chopped almonds between the slices. Salt them very lightly.—Mrs. E. D. Kelley, Winnetka, Ill.

NUT BUTTER SANDWICHES.—Cut a loaf of bread in two in the center, spread the cut surface of each half with nut butter, and sprinkle with salt, if desired. Cut off a thin slice from each half with a sharp knife, and lay them together. Thin slices of protose, or lettuce leaf with salad dressing, or both, may be laid between the slices.—Mrs. E. D. Kelley, Winnetka, Ill.

HICKORY NUT AND BANANA SANDWICHES.—Add 2 sliced bananas to a cup of chopped hickory-nut. Spread between thin slices of brown bread.—Mrs. C. J. Jeffries, Winnetka, Ill.

PEANUT SANDWICHES.—Shell and remove the skins from freshly roasted peanuts; to a cup of peanuts, chopped fine, add enough mayonnaise to form a paste. Spread with butter thin slices of white bread; remove crusts; spread the peanut dressing between the slices.—Eloise Jennings, Winnetka, Ill.

OLIVE SANDWICHES.—Stone and chop olives and mix with mayonnaise. Butter very thin slices of white or brown bread.—Mrs. C. J. Jeffries, Winnetka, Ill.

ONION SANDWICHES.—Pour salted water over chopped onion or onion sliced thin (chopped or cut in thin slices) and let it stand for a time to extract the very strong flavor. Then spread between buttered slices of bread, seasoning with pepper, salt, and a little mustard. Spanish onion, soaked for an hr. in ice water, is good between slices of bread and butter.—E. G. Harris, Winnetka, Ill.

OYSTER SANDWICHES.—Chop 1 qt. of solid meats fine, and cook in a boiler set in hot water; add 8 large crackers, rolled and sifted, $\frac{1}{2}$ cup of butter, melted, $\frac{1}{2}$ cup of rich cream, the whites of 3 eggs, salt and pepper; cook a few minutes, and turn in a dish to cool. Spread on thin slices of bread and butter.—Eloise Jennings, Winnetka, Ill.

SANDWICHES A LA PARISIENNE.—Use fish, poultry or game. If fish is used, free the fish from bones and skin, mince it finely, season with salt and cayenne, and put it into a basin with 2 hard-boiled eggs, finely chopped, some minced capers, and sufficient fish sauce to moisten the whole. Mix all well, and spread between slices of thinly cut brown or white bread. Stamp out in small rounds or squares, press together, and butter the tops and sprinkle over half hard-boiled yolk of egg, rubbed through a sieve, and on the other half the finely chopped whites. Garnish with a bit of curled parsley.—Eloise Jennings, Winnetka, Ill.

PEPPER SANDWICH.—Chopped green pepper, mixed with salad dressing, and seasoned with grated onion. Chopped green

peppers may be mixed with cream cheese.—Mrs. Ralph Charters, Park Ridge, Ill.

PICNIC SANDWICHES.—Make fresh bread rolls rather small and with a tender crisp crust. The round graham rolls are exceedingly nice for this purpose. Remove from the top of each roll a piece of the crust the size of a silver dollar, and with a blunt knife or spoon take out the center. Fill the space with any highly seasoned, chopped meat, fish, lobster, crab salad, or fruit. Remove the lid, and serve the sandwich in a pretty basket.—Mrs. Chas. Johnston, Des Plaines, Ill.

PRUNE SANDWICHES.—Chopped, cooked prunes, seasoned with lemon juice. Chopped nuts may be added, if desired.—Mrs. E. G. Harris, Winnetka, Ill.

RADISH AND SPRING ONION SANDWICHES.—Spread, and cut thinly graham or whole wheat bread, sprinkle with salt, slice very thinly a layer of radish, over this a thin layer of onion, sprinkle the latter with pepper, and finish with another thin slice of buttered bread.—Mrs. C. F. Adams, Franklin, Ill.

RAISIN SANDWICHES.—Make a paste of large seeded raisins and candied lemon peel, chopped fine, and moistened with lemon juice. Spread on lightly buttered, thin slices of bread. The chopped raw raisins, moistened or mixed with butter, may be used. Candied lemon peel, moistened with lemon juice, may be added to this.—Mrs. Joseph Dunlap, Bartlett, Ill.

"RAMONA" SANDWICHES.—Chop equal quantities of figs, dates, raisins, citrons, or any candied fruits, and a little bit of candied peel. Place lightly in a square or round mould the shape of the sandwiches, and pour over it the crab-apple jelly. Move a fork gently through the mass to be sure the jelly settles around the fruit. Set the mould in a cold place until firm; then turn out and cut in thin slices. Serve on thin bits of buttered New England brown bread.—Mrs. C. J. Jeffries, Winnetka, Ill.

ROSE SANDWICHES.—Take well-buttered slice of bread on a mixture of chopped rose petals and melted butter. Let some of the petals show around the edges.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

RUSSIAN SANDWICHES.—Spread thin slices of Boston brown bread, stampel out in oval shapes, and lightly buttered with Neufchatel cheese, or any cream cheese. Spread also an equal number of slices, stamped out and buttered, with fine, chopped olives and pimentos, mixed with mayonnaise dressing. Press together in pairs, with a crisp leaf of lettuce between each pair. Serve while lettuce leaf is crisp.—Eloise Jennings, Winnetka, Ill.

SALAD SANDWICHES.—Chop poultry, veal or lamb, add finely minced celery, and moisten with salad dressing. If celery is out of market, celery salt may be used. Spread mixture on bread, and spread crisp lettuce leaf above. Any left-over salad may be utilized in this manner.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

SALMON SANDWICHES.—Drain oil from a can of salmon, remove bones, skin and fat; mix with the salmon 2 tablespoons of crisp pickles, chopped fine, and 3 hard-boiled eggs. Add 1 tablespoon of mustard, juice of 2 lemons, and 1 tablespoon melted butter.—Miss Conklin, 914 N. 5th Ave., Maywood, Ill.

SMOKED SALMON SANDWICHES.—Cut thin slices of smoked salmon, season with paprika and tarragon vinegar. Lay between slices of bread and add a teaspoon of salad dressing to each sandwich.—Mrs. E. G. Harris, Winnetka, Ill.

SALSIFY SANDWICHES.—Rub boiled salsify to a paste with cream and season with anchovy sauce and cayenne.—Mrs. Alex. Drexel Park Ridge, Ill.

SAUSAGE SANDWICHES.—Thin slices of cooked pork, beef, or liver sausages, lettuce leaves and cucumber pickles.—Mrs. H. B. Sanborn, Bartlett, Ill.

SHAD ROE SANDWICHES.—Among the daintiest and most palatable fish sandwiches are those made of shad roe. Throw the roe into the boiling water and add 1 slice of onion, 1 bay leaf, and 1 teaspoon of salt, simmer gently for about 30 minutes, and drain. With a fork, remove the membrane; add, just a suspicion of mace, 1 tablespoon of melted butter, $\frac{1}{2}$ teaspoon of salt, and 2 tablespoons of lemon juice. The mixture may then be spread on thin slices of brown bread and butter, or put in hollowed small graham or wheat rolls.—Mrs. C. C. Clancey, Kenilworth, Ill.

SHRIMP SANDWICHES.—Mash shrimps, season with lemon juice, and mix with mayonnaise, or chop the shrimps, rub to a paste with oil and season with lemon juice, paprika, celery salt and Worcestershire.—Mrs. Ethan Earle, Mayfair, Ill.

SPINACH SANDWICHES.—Chop cooked spinach and hard-boiled eggs, mixed with tartar sauce. Or chop cooked spinach, parsley and capers, rubbed to a paste with butter.—Mrs. C. E. Clarkson, Wilmette, Ill.

STRAWBERRY SANDWICHES.—Rub strawberries to a paste with butter and confectioners' sugar, or cut large strawberries in halves, sprinkle with sugar, and lay between very thin slices of bread.—Mrs. Jane Evers, Winnetka, Ill.

STURGEON SANDWICHES.—Flake sturgeon finely, mix with salad dressing and chopped capers, add a teaspoon of lemon juice and spread on thin slices of bread.—Mrs. E. G. Harris, Winnetka, Ill.

SWEET SANDWICHES.—Any kind of jelly, jam or fruit. Chopped candied cherries and seeded raisins, seasoned with sherry and lemon juice.—Mrs. C. C. Clancy, Kenilworth, Ill.

SWEETBREAD SANDWICHES.—Put cold boiled sweetbreads through a potato ricer, moisten with $\frac{1}{2}$ as much whipped cream, season with salt, cayenne and lemon juice. Spread on thin slices of buttered bread and cut in fancy shapes, or use chopped, cooked sweetbreads, mixed to paste with melted butter, and seasoned with pepper and salt. Minced ham may be added. Also chopped cooked sweetbreads, moistened with cream, seasoned with salt, cayenne and lemon juice, or chopped sweetbreads mixed with mayonnaise. Also chopped sweetbreads mixed with chopped cucumbers or celery and mixed with mayonnaise.—Mrs. Ethan Earle, Mayfair, Ill.

TARTARE SANDWICHES.—1 teaspoon each of chives, capers, gherkins, olives, and tarragon leaves, chopped fine. 1 teaspoon each of tarragon vinegar, French mustard and paprika.—Mrs. C. E. Rawlins, Glen View, Ill.

TOMATO SANDWICHES.—Pulp the raw tomato through a hair sieve to remove the seeds and skin, and then add a table-

spoon of thick mayonnaise to a teacup of pulp. Spread on 1 side of sandwich and press firmly together.—Mrs. Conklin, 914 S. 5th Ave., Maywood, Ill.

VARIATION I.—Thin slices of tomato dipped in French dressing. Or on rounds of bread spread with mayonnaise. Sliced tomato and shredded lettuce, seasoned with salt, pepper and lemon juice.—Mrs. Chas. Ellis, Winnetka, Ill.

TRAVELERS' SANDWICHES.—Chop sardines, ham, and a few pickles finely together, season with mustard, pepper, catsup, Worcestershire sauce, salt, vinegar, etc., to taste; spread between nicely buttered bread.—Mrs. E. G. Harris, Winnetka, Ill.

TURKEY SANDWICHES.—Thin slices of turkey and bacon on toast, spread with mayonnaise.—Mrs. Chas. Eggleston, Wheeling, Ill.

TURTLE SANDWICHES (For Hallowe'en and Children's Parties).—Cut thin slices of brown and white bread, trim off the crust and shape into 3½-inch squares. Butter lightly and spread between a desired filling. Slice lengthwise into halves some small cucumber pickles, place 1 in each corner of the sandwich for the feet of the turtle, a tiny one for the tail. Run a toothpick through a narrow, short piece of bread, and stick it in the opposite end of the sandwich from the tail. On the end of the toothpick put a thin piece of a small carrot, cut lengthwise. The result is a turtle.—Mrs. C. J. Jeffries, Winnetka, Ill.

VEAL SANDWICHES.—Chopped veal, apples, celery and nuts mixed with mayonnaise. Chopped veal and hard-boiled eggs, seasoned with mustard. Chopped veal and tongue, seasoned with horseradish and mixed with mayonnaise.—Mrs. Ethan Earle, Mayfair, Ill.

VEGETABLE SANDWICHES.—Cut thin slices of bread with a small, round biscuit cutter; spread with softened butter, cut out the leaves of lettuce the same size, lay 1 on a slice of bread, spread on mayonnaise, then a sprinkling of minced parsley, a little salt, and 1 shake of white pepper; lay on another slice of bread, and press gently together. Heap them on a large plate and decorate with sprays of curled parsley.—Eloise Jennings, Winnetka, Ill.

VEGETABLE SANDWICH ROLLS.—Chop 2 cold boiled potatoes and mix with an equal quantity of well-cooked or canned peas; do not mash the peas; add 1 or 2 boiled or pickled beets, chopped, and sufficient cream salad dressing to moisten the vegetables. Cut a slice from the top of butter rolls and scoop out the crumbs. Be careful not to break the crust shell. Fill the roll nearly full with the vegetable mixture. On top of this put a tablespoon of shredded lettuce, finely chopped celery, or some small, crisp leaves of chickory, replace the top, and serve.—Mrs. C. Clancey, Kenilworth, Ill.

WATERCRESS SANDWICHES.—Season watercress with salt, pepper, and a few drops of vinegar, and chop coarsely. Mix with creamy cottage cheese and spread on thinly sliced bread. Thoroughly wash the watercress and thoroughly dry it in a cloth; cut it into small pieces, removing the stalks, and mix with finely chopped, hard-boiled eggs, seasoned with salt and pepper. Spread between thin, buttered slices of bread, sprinkling the cress and eggs very lightly with the lemon juice. Press together hard and shape. Remove the crust; or use chopped watercress and cottage cheese, seasoned with salt, pepper and vinegar; also use chopped watercress, seasoned with salt and mixed with mayonnaise.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

WELSH RAREBIT SANDWICHES.—Make a paste of mild cheese, 2 oz. of butter, a teaspoon of mustard, diluted with good cider vinegar. Spread the mixture between thin slices of bread.—Mrs. C. J. Jeffries, Winnetka, Ill.

WINDSOR SANDWICHES.—Butter and cut thin slices of bread; cut thin slices of pecan sausage, have ready some dry, crisp lettuce leaves and a $\frac{1}{2}$ pt. of mayonnaise. Put a slice of nut sausage on a slice of buttered bread; lay on a lettuce leaf, then a teaspoon of mayonnaise, another slice of buttered bread, butter side up; on this put another leaf of lettuce, a teaspoon of mayonnaise and another slice of bread. Press together, trim off the crust, and cut each sandwich into 3 strips. These are usually tied with baby-ribbon.—Mrs. E. G. Harris, Winnetka, Ill.

TOAST

Toast has become such an important part of the American breakfast, luncheon, and invalid diet that greater space has been devoted to this section than in the average cook book. Our purpose is to offer a variation from the proverbial toast and coffee which constitutes the breakfast of 87 per cent of the American homes. THE AUTHOR.

ANCHOVY TOAST.—Spread anchovies over slices of buttered toast. Keep hot. In a chafing dish put a tablespoon of butter mixed with a teaspoon of dry mustard, 2 tablespoons of tomato sauce and a teaspoon of mushroom sauce. When thoroughly mixed lay in this sauce, add slices of 4 hard-boiled eggs, with a little salt and cayenne pepper strewn over them. When heated, pour over the anchovy toast; be careful not to break the eggs. There will be but little sauce.—Mrs. C. J. Jeffries, Winnetka, Ill.

VARIATION I.—Spread sliced toast with anchovy, butter while hot. Set a moment in the oven, and serve at once.—Mrs. C. J. Jeffries, Winnetka, Ill.

APPLE TOAST.—Peel, core, quarter, and cut in slices $\frac{1}{2}$ doz. apples; put a piece of butter the size of an egg in a saucepan, add the apples, and put over them 5 tablespoons of powdered sugar and 2 of water. Stew quickly. Fry slices of bread in a little butter, place on a dish, cover with a little sugar and the apples. Serve hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

ARME RITTER.—Cut half of a loaf of 2-day-old bread into slices $\frac{1}{4}$ inch thick, dip each in cold milk. Lay them on top of one another, pour a little milk over the whole and let them lie 10 minutes. Beat up 2 eggs with 2 tablespoons of milk, dip each slice into the egg and fry in half lard and butter.—Mrs. C. J. Jeffries, Winnetka, Ill.

BANANA TOAST.—Peel and press some good bananas through a colander with a potato masher; or a vegetable press may be used. Moisten the slices of toast with hot cream, and serve with a large spoonful of banana pulp on each slice. Fresh peaches may be used instead of bananas.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

BEEF MARROW ON TOAST.—Put some pieces of marrow in a saucepan of well-salted boiling water and let them remain for 1 minute. Drain off the water; take out the marrow and spread it on toasted bread, place in the oven and cook for 6 minutes. Sprinkle with salt and pepper, and serve hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

BEEF TONGUE TOAST.—Grate a boiled tongue, mix parsley, salt and pepper with it, and make a paste by adding the yolks of eggs. Keep it hot, but not boiling; sprinkle thinly on toast, grate cracker crumbs over and set it in the oven till ready.—Mrs. C. J. Jeffries, Winnetka, Ill.

BERRY TOAST.—Canned strawberries, blueberries and blackberries may be used for the following: Turn a can of berries into a colander over an earthen dish, to separate the juice from berries. Put juice in porcelain kettle, heat to boiling, thicken to a cream with flour rubbed smooth in a little water, a tablespoon of flour to a pt. of juice. Add the berries and boil up just enough to cook flour and heat the berries; serve hot. Moisten toast with hot cream, or a little heated juice. The fruit may be heated and poured over dry toast without thickening, or it may be rubbed through a colander, as for apricot toast. Suitable for an invalid.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

VARIATION I.—Take fresh berries and mash well. Add sugar to sweeten, and serve as a dressing on toast, moistened with hot liquid. Dainty for an invalid.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

BRAINS ON TOAST.—Scald and blanch the brains, beat smooth, add 3 eggs, and beat hard. Have ready a tablespoon of butter in a frying-pan, hissing hot; turn in the mixture and stir steadily for 3 minutes. Serve upon rounds of toast. Appetizing for an invalid.—Mrs. May C. May, Mayfair, Ill.

CAVIAR ON TOAST.—Put into a saucepan 2 tablespoons of caviar and 1 of cream; heat 2 minutes, stirring carefully. Pour this mixture over thin slices of white bread. Serve hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

CODFISH ON TOAST.—Slice an onion and fry in an oz. of butter. Add small quantity of fresh fish with water to cover. Add 3 sliced tomatoes, and a little cayenne, cook $\frac{1}{2}$ to $\frac{3}{4}$ of an hr. Pour it over buttered toast.—Mrs. C. J. Jeffries, Winnetka, Ill.

CREAM TOAST MADE OF BROWN BREAD.—Toast $\frac{1}{2}$ doz. or more slices of entire wheat or graham bread. Make a cream sauce of 1 pt. of cream and milk, mixed, a lump of butter and a pinch of salt. Put into a granite pan and let come to a boil. Stir a little flour, first stirred to a cream, with a little cold milk, when it boils drop in the toast, 1 piece at a time. Let simmer a couple of minutes, and serve.—Mrs. C. J. Jeffries, Winnetka, Ill.

CREAM TOAST.—Use good graham or whole wheat toast. Have a pt. of thin, sweet cream scalding hot, salt a little and moisten toast, pack in a hot dish, cover tightly and serve. Tasty for an invalid.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

CREAM TOAST WITH POACHED EGG.—Prepare cream toast as previously directed, and serve hot with a well-poached egg on each slice. Suitable for an invalid.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

DEVEILED TOAST.—Toast sliced whole wheat or brown bread 1 day or so old. To every tablespoon of butter add $\frac{1}{4}$ teaspoon each of dry mustard and paprika, and 8 drops of onion juice. Spread over the toast, sprinkle with a little grated cheese, and set in a hot oven for 3 minutes.—Mrs. C. J. Jeffries, Winnetka, Ill.

DIPPED TOAST.—Beat 2 eggs lightly, add 2 tablespoons of cream, 1 tablespoon of melted butter, a little pepper and salt. Slice bread thin and toast slightly. When this is done place all in a good sized dripping pan, and pour over the eggs, etc. Place on the top of stove to rebrown slightly, and serve.—Mrs. C. Carson, 205 S. 5th Ave., Maywood, Ill.

EGG TOAST.—Make a batter with 2 eggs, $\frac{1}{2}$ cup milk, and flour enough to make a stiff batter. Cut stale bread into thin slices, dip them into the batter and fry them brown in butter. This toast may be served with eggs prepared in any form.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

FRENCH TOAST.—Beat 2 eggs, salt, a cup of milk, and then dip thin slices of bread into this, plunge into hot butter, and fry.—Mrs. C. J. Jeffries, Winnetka, Ill.

FRUIT TOAST.—Put a pt. of stemmed cherries into a kettle with $\frac{1}{2}$ lb. of sugar and very little water. Stew the fruit tender and cover thin slices of buttered toast with the fruit and syrup, and set away on the ice until cold.—Mrs. C. J. Jeffries, Winnetka, Ill.

GERMAN TOAST.—Beat 1 egg well, mix with 1 cup milk; put butter in a frying-pan, dip bread in mixture, then fry in butter a light brown; serve warm.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

VARIATION I.—Cut slices of stale toast, dip in enough milk to soften, then dip in beaten egg; put in a pan with sufficient butter to brown. Serve.—Mrs. C. J. Jeffries, Winnetka, Ill.

GRAPE TOAST.—Take grapes and squeeze each, putting pulp and skin together in saucepan, place on stove, add 2 tablespoons of sugar to a cup of fruit, and scald. Cut toast into thin slices and butter; strain the hot grapes over the buttered toast and serve.—Mrs. C. Carson, 205 S. 5th Ave., Maywood, Ill.

HAM TOAST.—Toast and butter slices of bread, lay chopped boiled ham on, place in the oven for a few minutes. Beat up 6 eggs with milk, salt and pepper. Pour the eggs into a saucepan with a lump of butter and stir till thick, but do not boil. Put the ham on the toast on a platter, pour the eggs over and serve.—Mrs. C. J. Jeffries, Winnetka, Ill.

KIDNEY TOAST.—Place in a pan chopped parsley, a little shallot and minced kidneys. Be sure to take off the outer skin and sinews of the kidneys before mincing them. Fry all in butter. Add a tablespoon of Worcestershire sauce, sprinkle in a teaspoon of flour and boil for 3 minutes; salt and pepper to taste. Spread thin slices of buttered toast with this mixture, cover with bread crumbs and a little grated Parmesan cheese. Put into a quick oven for 10 minutes.—Mrs. C. J. Jeffries, Winnetka, Ill.

LEMON TOAST.—Dip slices of bread into a cup of milk which has been beaten up with the yolk of 2 eggs. Fry a light

brown. Take the whites of 2 eggs, beaten to a froth, add $\frac{1}{4}$ cup of sugar, the juice of $\frac{1}{2}$ of a lemon and $\frac{1}{4}$ cup of boiling water. Pour over the toast and serve.—Mrs. C. J. Jeffries, Winnetka, Ill.

MEAT TOAST.—Mince finely the remains of a cold roast, and mix with it 1 pt., including the gravy, 2 well-beaten eggs, 1 tablespoon of chopped parsley, 1 minced onion. Stir the mixture over a slow fire until it is thick. When cold spread it on pieces of toast, brush it over with a beaten egg. Strew bread crumbs on the top and bake in a moderate oven. Squeeze a little lemon juice over the toast.—Mrs. C. J. Jeffries, Winnetka, Ill.

MILK TOAST.—Put a qt. of milk over the fire and when it is pretty hot, add 1 tablespoon of flour, mix in a little salt in a cup of milk, add a piece of butter, stir constantly, until it boils. Toast 6 or 8 slices of bread. Dip a slice of toast in the boiling milk, after lifting it to the back of the stove. Lay the toast in a dish and pour the contents of the saucepan over it; keep it covered. Serve.—Mrs. C. J. Jeffries, Winnetka, Ill.

OYSTER TOAST.—Toast a slice of bread rather brown. Cut off the crust and butter lightly. Have the spider hot, and into it drop, 1 at a time, 6 or more fresh oysters. Turn and stir a little as the gravy collects; add pepper and salt. Cook about 2 or 3 minutes. Pour over the toast and serve immediately. Very appetizing for an invalid.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

PEACH TOAST.—Stew fresh peaches in small quantity of water, when tender rub through a colander, and if quite juicy set on back of stove and cook slowly until of the consistency of marmalade. Add sugar and serve the same as prunes, on toast moistened with hot liquid. Canned peaches may be drained from their juice and prepared in same manner. Dried or evaporated peaches may also be used. In making dried peach dressing the flavor would be more delicate if $\frac{1}{3}$ dried apples were used. Nice for invalids.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

PICKED-UP FISH ON TOAST.—Pick to shreds cold left-over fish. Heat in a skillet a little milk or cream, sufficient to cover fish, and add a dash of salt, white pepper, and a small piece of butter and a little chopped parsley, add the fish, and serve on hot,

buttered whole wheat toast.—Mrs. C. Carson, 205 S. 5th Ave., Maywood, Ill.

SALMON TOAST.—Cut slices of bread, trim off the crusts, and toast. Butter and lay on each piece a thin slice of smoked salmon. Sprinkle with pepper, lay over a sheet of buttered paper, and place in hot oven for 5 minutes.—Mrs. C. J. Jeffries, Winnetka, Ill.

SAUSAGE TOAST.—Fry 6 links of sausage; remove the skins, mix with a grating of cheese, and a tablespoon of mixed mustard; spread the mixture on hot buttered toast.—Mrs. C. J. Jeffries, Winnetka, Ill.

SHAD-ROE TOAST.—Throw the roe into boiling water, add a slice of onion and 1 teaspoon of salt; simmer gently for 20 minutes, and drain. With a fork remove the membrane. Spread the roe on toasted bread; over the whole sprinkle the yolks of 2 hard-boiled eggs, crumbled fine. Lay over the whites, cut in rings. Serve hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

TOAST.—Take eggs out of shell, keeping yolk whole. Beat the whites to a stiff froth, lay the beaten whites around on squares of toasts in a ring, drop the yolks in center of white ring, salt and pepper, and put in hot oven a few minutes. Take from the stove, pour over a little melted butter.—Eloise Jennings, Winnetka, Ill.

TOAST A LA DUCHESSE.—Beat 1 egg, a cup of milk and a little salt and sugar together. Soak stale bread into this mixture, and put on a grid-iron or toaster. Butter the slices, and serve with jelly.—Mrs. C. J. Jeffries, Winnetka, Ill.

TOAST AU GRATIN.—Toast circular pieces of bread, pouring a little hot water over to keep them soft. Butter and grate over some English dairy cheese. Put in the oven to brown, and serve very hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

TOAST FOR GAME.—Toast slices of bread $\frac{1}{3}$ of an inch thick, till browned on both sides. Cut off the crust, hold the bread over a bowl of boiling water for a minute to imbibe the steam, butter well. Soak them in the dripping in a pan under the birds, and when these are ready, serve them upon it.—Mrs. C. J. Jeffries, Winnetka, Ill.

TOMATO TOAST.—Moisten slices of toast and serve with a dressing prepared by heating a pt. of strained, stewed tomatoes to boiling, and thickened with a tablespoon of cornstarch or flour, rubbed smooth in a little cold water. Season with salt and $\frac{1}{2}$ cup hot cream. Cream may be omitted. Dainty for an invalid.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

VARIATION I.—Stew 1 pt. of ripe tomatoes, season with salt and pepper, a little butter and a teaspoon of sugar. Scald $\frac{1}{2}$ cup of cream, and add. Pour the cream and tomatoes over toasted bread.—Mrs. C. J. Jeffries, Winnetka, Ill.

VARIATION II.—Pare and arrange 6 tomatoes on a buttered pan, sprinkle over some fine bread crumbs, $\frac{1}{2}$ teaspoon of salt, pepper, 1 tablespoon of butter, dotted on top, and bake in a hot oven 20 minutes. Serve on hot buttered toast. Pour the gravy in the dish over all.—Mrs. C. J. Jeffries, Winnetka, Ill.

TOAST WITH SARDINES.—Scrape and bone sardines, lay them on a plate; sprinkle with lemon juice and a little cayenne pepper. Stand them in the stove until thoroughly hot. Lay the sardines on slices of toast.—Mrs. C. J. Jeffries, Winnetka, Ill.

TONGUE TOAST.—Mince fine cold, boiled tongue, mix it with cream; to every $\frac{1}{2}$ pt. of the mixture allow the well-beaten yolks of 2 eggs; place over the fire and let it simmer a minute or two. Pour the mixture over buttered toast on a hot dish. Serve hot.—Eloise Jennings, Winnetka, Ill.

ZWIEBACK.—Use good, whole wheat or graham fermented bread, cut in uniform slices, not more than a $\frac{1}{2}$ inch thick, divide each slice in halves, place on perforated tins and bake or toast in a slow oven for a $\frac{1}{2}$ hr. or longer, until evenly browned.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

SOUPS

CROUTONS.—Cut stale bread into dice less than $\frac{1}{2}$ an inch square; fry in hot dripping or butter to a delicate brown; take up with a split spoon and shake free of fat in a colander.—Mrs. Frank Mullins, Franklin, Ill.

VARIATION I.—Butter bread on the loaf; cut in slices $\frac{1}{2}$ an inch thick, cut off crusts, cut in strips and brown in the oven. Serve with soup.—Mrs. A. C. Christy, Glen View, Ill.

CHEESE CROUTONS.—Pass 2 oz. of flour, $\frac{1}{4}$ teaspoon of baking powder, and $\frac{1}{8}$ teaspoon of salt through a sieve. Rub in $\frac{3}{4}$ oz. of butter and $\frac{1}{2}$ oz. of grated cheese. Add 1 teaspoon of water, gradually, and mix until smooth. Roll out on a floured board to about $\frac{1}{8}$ inch in thickness. Cut into fancy shapes, place on a buttered tin, and bake for 10 or 15 minutes.—Mrs. May C. May, Mayfair, Ill.

TOASTED BREAD CRUSTS FOR SOUP.—Toast bread crusts and cut into very small dice. Untoasted bread swells, and is likely to spoil the appearance of the soup.—Mrs. E. D. Kelly, Winnetka, Ill.

EGG BALLS, OR QUENELLES, FOR SOUPS.—Mash together 2 hard-boiled eggs, $\frac{1}{2}$ the quantity of hot, boiled potatoes, 1 teaspoon chopped parsley, cayenne, pepper, salt, and the yolk of 1 raw egg. Make up into balls the size of cherries, with flour on the hands. Drop them a minute or two in a frying-pan of boiling water; take up on a skimmer and drop them into the soup.—Mrs. Allan George, Park Ridge, Ill.

EGG BALLS FOR SOUPS.—Rub the yolks of 4 hard-boiled eggs with a little melted butter, to a paste. Add a little pepper and salt, 2 raw, beaten eggs, with flour enough to make them hold together. Make into balls, put in soup, and let boil 1 minute.—Mrs. E. D. Kelley, Winnetka, Ill.

MEAT BALLS FOR VEGETABLE SOUP.—Chop fine 1 cup pounded round steak, add the yolk of 1 egg, $\frac{1}{2}$ cup cream, salt, pepper, and nutmeg for flavoring. Mix well, make into balls, put into the soup from which vegetables have been strained. They will rise to the top when done.—Mrs. Joseph King, Kenilworth, Ill.

DUMPLINGS.—Into a well-beaten egg add enough rolled cracker crumbs to make a thick paste. Drop from spoon into soup. Cook 2 minutes. Serve at once.—Mrs. Klug 25 N. 5th Ave., Maywood, Ill.

NOODLES FOR SOUP.—Melt a lump of butter size of an egg; stir thick with flour, and when cool stir in 1 beaten egg, then thicken with flour as stiff as possible. Roll out very thin, and cut fine. These noodles do not need to dry. They should be boiled in the soup about 20 to 25 minutes.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—4 cups flour, 4 eggs, a little salt, mix all together and make very stiff with flour. If 4 eggs does not wet the flour enough, add a little milk (sweet) or water, to mix like pie dough, only very stiff; roll in a sheet or two, lay 1 or 2 hrs.; cut in long strips 2 inches wide, put 2 or 3 on top of each other, and use a very sharp knife to cut in thin strips about $\frac{1}{4}$ inch or less wide; have chicken broth boiling hot, drop by handfuls in kettle and stir with other hand; let it boil $\frac{1}{2}$ hr., add a little pepper and 1 tablespoon butter. If desired, less eggs and more milk or water will do.—Mrs. E. C. Emmory, Palatine, Ill.

SHOE STRING NOODLES.—To 2 well-beaten eggs, add 1 cup sweet milk, a generous pinch of salt, and flour enough to make a stiff dough, sifted with 2 level teaspoons baking powder. Roll thin, like pie crust, and cut in strips like shoe strings. These are fine cooked in beef or chicken broth.—Mrs. E. G. Harris, Winnetka, Ill.

GERMAN NOODLES.—Beat up 1 egg with 1 tablespoon water, add some salt, and then work in all the flour possible. Turn out on floured board, roll very thin; cut into pieces and roll each piece as thin as a piece of paper. Let these pieces dry, but not long enough to become brittle. After they have dried lay the

pieces 1 on top of the other, roll up, and with a sharp knife cut very thin slices from this roll. Toss the roll slightly to separate them, let them dry and store in well covered tins or jars.—Mrs. Alfred N. Greenway, Wheeling, Ill.

SOUP STOCK.—Stock for soups may be made by saving all the bones and tough pieces from roasts and broiling meats. Put them in a kettle, allowing about 3 pts. of water to 2 lbs. of meat and bones. When it comes to a boil, skim, and set back to simmer for 5 or 6 hrs. Great care should be taken that every particle of meat and bones used should be perfectly sweet. When done, put in a stone jar, kept for the purpose, and keep in a cool place.—Mrs. F. C. Winters, Winnetka, Ill.

A GOOD SOUP STOCK.—1 lb. of lean beef, 1 qt. cold water, 1 teaspoon pepper corns, 2 cloves, 2 allspice berries, 1 sprig parsley, 1 teaspoon mixed herbs, 1 tablespoon each kind chopped vegetables. The meat should be cut in small pieces and soaked in cold water for $\frac{1}{2}$ an hr., heat slowly, and simmer 3 hrs., add vegetables and seasoning, simmer 1 hr. longer, then strain. Remove the fat next day.—Mrs. E. G. Harris, Winnetka, Ill.

VARIATION I.—Allow 1 qt. of cold water to a lb. of meat. Let it stand awhile before putting it on the back of the stove. Cover and simmer slowly. Five hrs. are required for boiling a good sized bone. When done, pour into an earthen vessel, and skim when cold. Salt the stock when $\frac{1}{2}$ done. Vegetables can be added to the stock in the proportion of 1 pt. cut vegetables to every gallon.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION II.—“Stock” is made from cheap, tough cuts; the meat should be cut in small pieces, soaked $\frac{1}{2}$ an hr. in cold water to draw out the juice. Bone is added for the sake of the gelatine it contains, and to give body to the soup. A good portion is 1 lb. each of meat and bone to $1\frac{1}{2}$ qts. of water. Use a kettle with a very tight cover and simmer slowly for a number of hrs. Stock is best when made the day before it is to be used.—Mrs. Almond Case, Palatine, Ill.

STOCK FROM BONES.—Save all bones left from roasts, steaks, and the carcasses of poultry; also the liquid in which they

have been boiled. Crack the bones, place in a soup kettle, cover with cold water and let simmer gently for 4 hrs. When they first boil, skim. At the end of the 3rd hr., add the flavoring, the same as in plain stock. The delicate flavor of each vegetable depends upon the volatile material they contain. This is easily dissipated if the stock is boiled hard or long after they are added; therefore, add the flavoring an hr. before the stock is strained. Stock made from the left-over meats or bones is not as clear as that made from fresh meats. When wanted perfectly clear, it must be clarified. To clarify remove the fat from the surface; turn the stock carefully into the soup kettle, allowing the sediment to remain in the bottom of the bowl. Beat the whites of 2 eggs with the washed shells and $\frac{1}{2}$ cup of cold water. Add this to the cold soup; mix carefully; bring to boiling point, and add a tablespoon of lemon juice. Boil hard for 5 minutes. Let stand a moment to settle, strain carefully through 2 or 3 thicknesses of cheesecloth, wrung from cold water. The albumen in the white of egg acts mechanically, entangling the floating particles in a sort of fine membrane, which is formed by the boiling, and leaves the soup perfectly clear. Stock may be kept in warm weather, under favorable circumstances, for 4 or 5 days; in winter, for 10 or 12 days. The first thing necessary to the preservation of stock is the removal of the fat. Second, it must be cooled quickly after it is strained. In summer, it will keep much longer if the vegetable flavorings are omitted; add salt and pepper only.—Mrs. Chris. Worthington, Des Plaines, Ill.

WHITE STOCK.—White stock is used in preparation of white soups, and is made by putting 6 lbs. of a knuckle of veal or lean beef and veal gravy, $\frac{1}{4}$ lb. of bacon or ham, cut up, with 4 onions and 4 heads of celery, cut up fine. Stew gently until nearly done, when salt should be added. Cook 1 hr. longer; strain, and set to cool. When cold remove fat, and it is ready for use.—Mrs. E. D. Kelley, Winnetka, Ill

LEFT-OVER STOCK.—Have a crock in your refrigerator expressly for this. Collect for it the bones of cooked meats from which the meat has been carved; the carcasses of poultry, bits of gristly roasts and steaks, cold vegetables, or baked apple. Twice a week, put all bones, cracking well into the stock-pot; cover deep with cold water, and cook slowly until the liquid is reduced

to $\frac{1}{2}$ the original quantity. Season to taste, and strain, rubbing all that will pass through the colander. By addition of barley, rice, tomatoes, or, in fact, almost any vegetable or cereal, you may make excellent broths from this compound of "unconsidered trifles."—Mrs. Robert Randall, 908 S. 8th Ave., Maywood, Ill.

POSSIBILITIES OF A SOUP BONE.—Wash a shankbone, place in the kettle, cover with cold water, and slowly boil until almost tender, then salt to taste, and use the best part of the meat for dinner. Take the meat that is left over, chop fine, put in a dish, pour enough hot broth over to cover, press with a heavy weight; when cold, turn out and slice for dinner. No. 3.

NOODLE DINNER.—Break 3 eggs, add 3 tablespoons milk, pinch of salt, mix until light, add flour to make stiff; roll very thin, flour well, cut in little strips and drop into boiling broth. If desired, part of the noodles can be kept for a time by wrapping in clean paper sack. If any broth and potatoes are left over they can be used for supper by adding 2 sliced onions, a little water, salt and pepper; put all in kettle and cook until tender, and serve.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

SOUP FROM LEFT-OVERS.—We have a little gravy from yesterday and a little onion; there was a deviled potato left and 1 stalk of celery; purchase a very small piece of soup meat, just $\frac{1}{2}$ a lb., put it on with 6 cups cold water, and add 2 tablespoons of cut carrot, 1 tablespoon of cut onion; cut the celery and let it boil 2 hrs. Take out the meat, cut it up into small pieces, put back into the stock, add the gravy, the left-over onion, and the potato, also 1 tablespoon of salt, a little white pepper and 1 tablespoon of chopped parsley. Many times you can use all the left-over vegetables by putting them into the double boiler with 4 cups of milk, boiled and strained; thicken with 1 tablespoon of flour rubbed with 1 tablespoon of butter; add and boil 2 minutes. Serve with croutons.—Mrs. Almond Case, Palatine, Ill.

VARIATION I.—Bones and trimmings from a 6-lb. roast of beef, 2 cold mutton-chops, the flank end of a sirloin steak, uncooked, 4 qts cold water, 1 tablespoon salt, 4 cloves, 4 peppercorns, 1 cold fried egg, 2 baked apples, 1 cup cold boiled onions, 2 stalks celery, 1 tablespoon parsley. Cut up the meat and bones, and put

them in the kettle with the cold water. Add all the other ingredients, and simmer till the bones are clean, the meat is in rags, and the water reduced $\frac{1}{2}$. Strain, and the next morning remove the fat; when ready to serve, heat the stock to the boiling point; warm with it 1 cup of cold macaroni or tomatoes left from yesterday's dinner. Add more salt, if needed, and flavor with kitchen Bouquet.—Mrs. Frank Mullins, Franklin, Ill.

CREAM OF ARTICHOKE SOUP.—Scrape and slice enough Jerusalem artichokes to make 2 cups, and cover with cold water. Let them stand for 15 or 20 minutes, and put them in a saucepan with 2 qts. of cold water or milk, or 1 qt. of each, and let them cook for an hr., or until thoroughly soft. Now rub them through a sieve with 2 cups of the stock in which they cooked, and return to the fire. When boiling add 1 tablespoon of butter and 1 of flour, rubbed together, and 1 teaspoon of salt and 1 saltspoon of pepper, and cook about 10 minutes before adding 2 cups of hot milk, or 1 cup of milk and 1 cup of cream. Stir well and let boil up once before serving. A teaspoon of chopped parsley or chives improves the appearance and the taste. Before straining add 1 handful of nasturtium leaves and blossoms, or add 1 tablespoon of them chopped before serving.—Mrs. E. D. Bennett, Bartlett, Ill.

CONDO CRUSTS FOR SOUPS.—Cut the bread in dice shapes, of even size, and toast it in a pan in the oven. When brown, pour over melted butter and return to the oven for a short time. Serve from 6 to 8 to each plate of soup.—Eloise Jennings, Winnetka, Ill.

ALMOND SOUP.—It calls for 1 qt. of nicely seasoned veal or chicken stock. Blanch $\frac{1}{2}$ lb. of almonds and pound them fine, using a few drops of stock from time to time during the process, lest the almonds become oily. When a perfectly fine, smooth paste is formed, add it to and allow to heat; season with salt and pepper, and 1 tablespoon of grated celery and 1 teaspoon of finely minced parsley; draw the saucepan to the back of the stove and let simmer for $\frac{1}{2}$ hr.; whip $\frac{1}{2}$ gill of sweet cream to a strong froth and pour it into the tureen. Let soup come to the scalding point and pour at once over the cream, straining through fine sieve; serve with fried sippets or croutons of bread.—Mrs. E. G. Harris, Winnetka, Ill.

AMBER SOUP.—Put $\frac{1}{2}$ lb. of ham in the bottom of soup kettle, on this put 3 lbs. of lean beef, and 2 lbs. of veal; cut in thin slices 2 large carrots, 2 heads of celery, 2 turnips, and 2 onions, season with pepper (whole), and salt, a blade of mace and 2 cloves, cover the vessel closely and put over a quick fire; when the meat begins to stick, turn it over. Continue this until it begins to brown, then pour over a gal. of boiling water and set aside to simmer 4 hrs. Skim frequently, and keep it closely covered; when done, strain it through a sieve or fine cloth, and set away until next day. Take all the fat from the top, and put it over the fire an hr. before dinner. When it boils, stir into it a $\frac{1}{4}$ box of gelatine, soaked for 1 hr. in a teaspoon of cold water; give it a boil and serve.—Mrs. Mary Carpenter, Des Plaines, Ill.

VARIATION I.—Break a chicken or remains of 2 or more roasted fowls in pieces, add a soup bone with 3 qts. of water. Cook slowly for 4 hrs., then add 1 fried onion, $\frac{1}{2}$ doz. cloves stuck into it, $\frac{1}{8}$ carrot, parsley and 3 stalks of celery, and cook 1 hr.; the stock will then be reduced to 2 qts. Strain into a large bowl and the following day remove the fat which has accumulated on top. Take out the jellied stock, leaving the settlings for a sauce or gravy. Heat the stock, skim and mix into it the beaten white of an egg, shell and all; skim off carefully, and strain through a fine strainer.—Mrs. E. D. Kelley, Winnetka, Ill.

ALMOND AND CELERY SOUP.—Cut in small pieces a bunch of celery, using the leaves, and carefully scraped root, add 6 peppercorns, 2 bay leaves, a tablespoon of onion juice, a thin slice of lemon, a teaspoon of salt, and a stick of cinnamon; cover with a qt. of water and cook an hr.; strain, and reheat, stirring in a cup of rich milk (cream is better), and $\frac{3}{4}$ cup ground almonds.—E. G. Harris, Winnetka, Ill.

WHITE ALMOND SOUP.—Cream together the 1 tablespoon of butter and 1 tablespoon of cornstarch, and dilute with hot veal stock, gradually; let boil 5 minutes, then stir in the rest of the 2 qts. of veal stock; add 1 cup of hot cream, more seasoning, if needed, and the 2 oz. of almonds, blanched and pounded fine in a mortar. Use 2 qts. of veal broth.—Mrs. A. C. Christy, Glen View, Ill..

ASPARAGUS SOUP.—Scrape and wash the asparagus. Cook them in salted boiling water for about 25 minutes. Drain and cut the tips off, reserving them, for further use. Mash and press the stalks through the colander and stir them into 1 qt. of boiling milk. Stir in 1 tablespoon of corn starch, already dissolved in cold milk. Put in the tips, add pepper, bring to the boiling point, take it off the fire, stir in 3 tablespoons of butter, and serve.—Mrs. Frank Mullins, Franklin, Il.

VARIATION I.—Use 1 can of asparagus, cut off the tips, and lay them aside. Cut up the stalks, cover with 4 cups of cold milk (or $\frac{1}{2}$ water and $\frac{1}{2}$ milk), and let cook slowly in a double boiler for $\frac{1}{2}$ hr.; then strain, pressing the asparagus to extract the flavor. Return to the saucepan, add 1 teaspoon of sugar, 1 tablespoon of butter, into which 1 teaspoon of flour has been made smooth, season generously with salt and pepper, add the asparagus tips, 1 cup of milk, and just before serving, 1 tablespoon of whipped cream. A tablespoon of minced onion, fried for 10 minutes in butter, is sometimes added to the stalks while cooking.—Mrs. Roger Rawlings, Chicago Heights, Ill.

VARIATION II.—2 qts. of chicken or other white stock, 2 tablespoons of butter, 2 bunches of asparagus, 1 qt. milk, just as much flour as the butter will dissolve. Cut off the heads of the asparagus and set aside, cut up stalks and put in stock to boil 1 hr. Boil the heads in salted water, melt flour and butter, stir the milk until it cooks; strain stock, stir in butter and milk, and season. Before serving, add the asparagus heads and $\frac{1}{2}$ cup of cream.—Mrs. Joseph, Bartlett, Ill.

ASPARAGUS CREAM SOUP.—Cut off the ends of the asparagus for about 2 inches, and boil the rest until tender. Rub the vegetables through a very coarse sieve and salt the pulp. Boil a pt. of milk, mix $\frac{1}{2}$ teaspoon of butter with $\frac{1}{2}$ teaspoon of flour, and stir into the milk. Add the asparagus and boil about 10 minutes, keeping it agitated. Meanwhile boil the ends for about 15 minutes, drain, and place them in a soup tureen. Add 2 tablespoons of cream to the soup and pour it into the tureen without boiling again. Serve at once.—Mrs. C. J. Jeffries, Winnetka, Ill.

BANANA SOUP.—Rub to a paste with a wooden spoon 8 ripe bananas, sprinkle over these 1 tablespoon of corn starch and a little salt; bring to scalding point 3 pts. of milk, stir into it, slowly, the banana paste and 1 egg, beaten lightly. Let all boil 2 minutes, and serve with croutons.—E. G. Harris, Winnetka, Ill.

BARLEY BROTH.—Put 2-lb. shin of beef in 1 gal. of water. Add 1 cup of pearl barley, 3 large onions cut up fine, a small bunch of parsley, minced, 3 slices potatoes, a little thyme, pepper and salt to taste. Simmer steadily 3 hrs., stir often, so that meat will not burn. Do not let it boil. Always stir soup or broth with a wooden spoon.—Mrs. E. D. Kelley, Winnetka, Ill.

BARLEY SOUP.—Soak 3 tablespoons of barley for 3 hrs. in cold water. Strain, and put it to cook for 1 hr. in 1 qt. of boiling bouillon; add a $\frac{1}{2}$ pt. of cream, boil and serve.—Mrs. Robert Randall, 908 S. 8th Ave., Maywood, Ill.

WHITE BARLEY SOUP.—Soak a cup of barley for several hrs. in enough water to cover it; then boil in a qt. of veal stock until tender and clear. Season with a teaspoon of onion juice, a tablespoon of minced parsley, and with celery salt and white pepper to taste. Thicken a pt. of scalding milk with a white roux, pour the hot soup slowly upon this, and serve.—Mrs. Clark Mason, Bensen, Ill.

BARLEY AND TOMATO SOUP.—Cook 1 can of tomatoes, 1 chopped Spanish onion together for 15 minutes, then rub through a wire sieve; add 3 tablespoons of pearl barley, 1 tablespoon of butter, some pepper and salt, and cook for 1 hr., until the barley is soft. Re-season before serving.—Mrs. L. C. Crawford, 1003 S. 3rd Ave., Maywood, Ill.

BEAN SOUP.—Soak 1 qt. white beans over night; in the morning pour off water; add fresh water and set over fire, till skins will slip off easily; throw them in cold water, rub well and skins will rise to top, where they may be removed. Boil beans till perfectly soft, allowing $2\frac{1}{2}$ qts. of water to 1 qt. of beans. Mash beans, add flour and butter, 2 good heaping tablespoons of butter, and just flour enough to mix it good; also salt and pepper; cut old bread into small pieces, toast and drop into soup when you serve.—Mrs. H. B. Sanborne, Bartlett, Ill.

VARIATION I.—Rub 1 cup of beans, cooked soft, through a colander, add 1 qt. milk, 2 medium-sized onions, sliced fine, and butter, salt and pepper to taste. Serve hot.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION II.—Wash cup of beans, soak in lukewarm water all night, drain off in morning, boil until tender; take 2 eggs, beat, add flour to make a thin paste, drop from spoon, let come to a boil, then add salt, milk and biscuits to taste.

BAKED BEAN AND TOMATO PUREE.— $\frac{1}{4}$ bay leaf, 2 slices of onion, 2 stalks of celery, 1 sprig of parsley, 1 pt. of Boston baked beans, 1 cup of thick tomato puree, 1 tablespoon of butter, 1 tablespoon of flour croutons or buttered crackers, browned, 1 qt. of water or light stock, salt and paprika.—Mrs. May C. May, Mayfair, Ill.

BLACK BEAN SOUP.—1 pt. of black beans, soaked over night; boil until very soft. Strain through a sieve, put in salt and pepper to taste; boil a piece of smoked meat with it. When done put following into the tureen: 1 chopped hard-boiled egg, 1 wine-glass of sherry, juice of $\frac{1}{2}$ a lemon, and a few slices of lemon peel. Pour soup over this, and stir once or twice.—Mrs. Joseph King, Kenilworth, Ill.

PUREE OF BLACK BEANS.—1 pt. of black beans, 1 small onion, 2 qts. of cold water, 2 teaspoons of salt, $\frac{1}{4}$ saltspoon of cayenne, 1 saltspoon of mustard, 1 tablespoon of flour, 2 tablespoons of butter, 2 hard-boiled eggs, 1 lemon, 1 gill of sherry.—Mrs. E. G. Harris, Winnetka, Ill.

CREAM OF BEAN SOUP.—Let 1 pt. of soup stock, 2 cups of flaked beans boil 3 minutes. Melt 2 tablespoons of Ko-nut in a frying-pan, add 2 tablespoons of flour, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{4}$ teaspoon of paprika, 10 drops of onion juice and 1 pt. of milk, slowly. When well mixed add the soup stock and serve.—Mrs. C. J. Jeffries, Winnetka, Ill.

LIMA BEAN SOUP.—Cut up 2 mutton chops, 1 qt. of Lima beans, 1 onion, 2 potatoes; cut in very small pieces; salt and pepper, a sprig of parsley; cook until beans are done.—Mrs. Frank Mullins, Franklin, Ill.

MINNESOTA BEAN SOUP.—Soak the beans over night; in the morning pour off the water, replacing it with fresh water; set over the fire until the skins slip off easily. Throw them into cold water and rub well, the skins will rise to the top and can be removed. Boil the beans until perfectly soft, allowing 2 qts. of water to 1 qt. of beans; mash the beans and add flour and butter together, seasoning with salt and pepper to taste. Pass the soup through a colander, rubbing all the thick portion with a wooden spoon. Add toasted bread, cut into small pieces, before serving.—Mrs. E. D. Kelley, Winnetka, Ill.

RED BEAN SOUP.—Soak for 8 hrs. or more 2 cups of red beans, then put them in a large saucepan containing 8 cups of cold water, 1 cup of milk, and 2 onions, halved, each having 4 cloves stuck in it. Let cook for 2 hrs., then press through a sieve, re-heat, adding, just before serving, 1 wineglass of claret and fresh seasoning of salt and pepper, 1 hard-boiled egg, chopped fine, will improve this soup.—Mrs. Allan George, Park Ridge, Ill.

WHITE BEAN SOUP.—Put $1\frac{1}{2}$ cups beans to soak over night; in the morning turn off the water, and put over the fire with cold water, a small piece of salt pork—about $\frac{1}{8}$ lb., a small sliced onion, and $\frac{1}{2}$ teaspoon thyme; let it boil until the beans are cooked to pieces, adding boiling water as it cooks away, leaving about a qt. when done. Strain through a fine colander, working with a spoon until nothing but the pulp remains. Return to the fire, season with red pepper and salt to taste, add a tablespoon of cracker crumbs; if too thick, thin with a little hot water, let boil up and it is ready to serve.—Mrs. Bianca Pessinger, 124 S. 20th Ave., Maywood, Ill.

BEEF BOUILLON.—Brown 1 tablespoon of sugar, add 1 onion and a little water, put in 4 lbs. of lean beef and roll all around and brown good; then add plenty of cold water and simmer a long time; add salt and pepper and strain.—Mrs. Ella Forbes, Maywood, Ill.

BEEF HEART SOUP.—Take beef heart, cut off most of the fat and wash it thoroughly, then put the heart into a kettle with $1\frac{1}{2}$ gals. cold water, and boil until tender. Just before it is quite done, add salt to the taste. Have ready a variety of fine chopped

vegetables—about 1 qt.—to which may be added a small quantity of either macaroni, rice or vermicelli. Boil all together for 1 hr. Serve hot, with cubes of golden brown toast, and you will enjoy a delicious soup. Better satisfaction will be given if the heart is removed from the broth before adding the vegetables. It may then be stuffed and baked, sliced for sandwiches, or made into fine hash.—Mrs. C. E. Rawlins, Glen View, Ill.

BEEF TEA.—Cut into small pieces and remove every particle of fat from 2 lbs. of beef. Put in a tightly corked bottle. Place the bottle in a deep saucepan of cold water, covering about $\frac{2}{3}$ of the bottle, place over a slow fire and keep boiling for 15 minutes. Take out the bottle, pour out the liquor and use as required.—Mrs. E. D. Kelley, Winnetka, Ill.

CREAM OF BEET SOUP.—Boil the young beets in salted water for an hr. Lay in cold water until cool enough to handle. Scrape off all the skin and chop the beets very fine. Turn the beets and the juice which has exuded from them into a pt. of mutton stock, and simmer for 15 minutes. Rub through a fine colander or a coarse soup strainer and keep hot at the side of the range. Cook together 2 teaspoons of butter and 2 of flour, and pour upon them a pt. of milk. Stir until thick and smooth, then add slowly the beet and mutton puree. When very hot, season with salt and white pepper, and serve.—Mrs. Chris. Worthington, Des Plaines, Ill.

BELGIAN SOUP.—Put a cup of diced turnips in a saucepan with 2 tablespoons of butter, and stir for 10 minutes over a slow fire, then stir in 2 cups of water, 2 teaspoons of brown sugar, and plenty of pepper and salt, and let simmer for another 10 minutes; add 2 cups of milk, thickened with 1 tablespoon of flour, let boil up, stirring constantly, and serve with croutons.—Mrs. Chris. Worthington, Des Plaines, Ill.

STANDARD BOUILLON.—1 pt. of water to every lb. of meat; season with salt, pepper and vegetables to taste.—Mrs. E. D. Kelley, Winnetka, Ill.

BOUILLON.—Take lean beef from the lower round and shank of veal in equal proportion; put heaping tablespoon of but-

ter into the soup pot, put in the meat, which has been cut into small pieces; stir over a hot fire till the meat begins to brown, add 1 pt. of water and cook until a thick glaze forms on the bottom of the kettle, about 1 hr. Add the remainder of the water in proportion of a pt. to every lb. of meat. Let it come to a boil. Skim, and set back where it will simmer for 6 hrs. Strain through a fine cloth and set away to cool, after adding salt and pepper to taste. When thoroughly cold, skim off the fat. When ready to use bring to a boiling point.—Mrs. C. J. Jeffries, Winnetka, Ill.

VARIATION I.—To 5 lbs. of beef, cut in small pieces, add 5 qts. of cold water. Simmer slowly 6 hrs. After boiling 3 hrs. slowly, add salt, black pepper, 1 tablespoon allspice, 2 onions, cut fine, 1 grated carrot, 2 stalks of celery, 2 tomatoes, $\frac{1}{2}$ doz. whole cloves. Boil slowly 3 hrs. longer, strain and set away. Next day remove the fat and boil. Just before serving add a little nutmeg and mace. Serve in bouillon cups.—Mrs. E. D. Kelley, Winnetka, Ill.

VARIATION II.—Take 4 lbs. from the middle of the round, 2 lbs. bone, 2 qts. cold water, 1 tablespoon salt, 4 peppercorns, 1 tablespoon mixed herbs; cut meat and bones in small pieces, simmer 5 hrs., boil down to 3 pts., strain, remove the fat, season with salt and pepper, serve. Boil 1 onion, $\frac{1}{2}$ carrot, and 1 turnip, if liked.—Mrs. Allan George, Park Ridge, Ill.

VARIATION III.—1 soup bone, 1 ox-tail, knuckle of veal, 10 whole peppercorns, celery and parsley, 1 whole onion, 5 carrots, halved, 3 ripe tomatoes, or $\frac{1}{4}$ can tomatoes, salt to taste. If possible, cook the day before using, allowing time to settle, and grease to rise. Serve in cups.—Mrs. Helen Williams, 6032 Ellis Ave., Chicago, Ill.

BROWN FLOUR SOUP.—Put a lump of butter into a clean iron frying-pan. When melted, sprinkle in $\frac{1}{2}$ a cup of flour, and stir briskly until the flour is of a uniform brown color, like roasted coffee. Add this gradually to 2 qts. of water. Peel and cut into cubes 3 potatoes, and cook in the soup 20 minutes. Season with an onion and a teaspoon of celery salt.—Mrs. Joseph Dunlap, Bartlett, Ill.

BRUSSELS SPROUT SOUP.—Pick and wash 1 pt. of Brussels sprouts. Cook them in 3 pts. of boiling bouillon for about $\frac{1}{2}$ an hour. Serve with croutons.—Mrs. Allan George, Park Ridge, Ill.

BUTTERMILK SOUP.—Boil $\frac{1}{2}$ doz. medium-sized potatoes in salted water to cover, and when done pour off the water, mash the potatoes, and add 1 qt. of buttermilk, thickened with 2 table-spoons flour. Let boil up, then add a lump of butter, and serve hot.—Mrs. Frank Mullins, Franklin, Ill.

CABBAGE SOUP WITH STOCK (German Style).—Wash and trim off the outer leaves of 1 sound white cabbage. Chop the cabbage fine and put in a stew-pan with 1 qt. of water; let boil until tender. Add 1 qt. of beef broth, salt and pepper to taste, and boil once more. Before serving, stir in a lump of butter and 2 of sugar. Serve hot.—Mrs. E. D. Kelley, Winnetka, Ill.

CABBAGE SOUP.—1 cabbage, 1 oz. fat, 1 onion, 3 pts. water, 1 pt. milk, 1 oz. fine sayo, salt, pepper, chopped parsley. Wash and shred cabbage—melt fat in saucepan, add sliced cabbage, 2 onions. Place over gentle heat for 10 minutes, shaking frequently. Pour over boiling water and cook for $\frac{1}{2}$ an hr. or longer, till cabbage is tender. Then add milk and sprinkle in sayo. Boil until sayo becomes clear, 10 minutes, about. Season with salt, pepper, and teaspoon of chopped parsley.—Mrs. Alex. Drexel, Park Ridge, Ill.

VARIATION I.—Chop fine $\frac{1}{2}$ head of tender white cabbage, and let boil $\frac{1}{2}$ hr. in 1 pt. of water, by which time the water will be nearly cooked away. Drain out the remaining water, then add 1 pt. boiling milk, $\frac{1}{2}$ cup cream, butter size of an egg, and pepper and salt to taste. Serve with crisp crackers.—Mrs. H. B. Sanborne, Bartlett, Ill.

VARIATION II.—To a piece of meat, either pork or beef, add enough water to cover, and bring to a boil, skin it; cut cabbage fine, cover with water, bring to a boil and drain and add it to the boiling meat; season with salt, pepper and onion. When meat and cabbage are done, add a cup of good sour cream, bring to a boil again, take out the meat and serve the soup. Tomatoes may be added, if desired.—Mrs. C. C. Clancy, Kenilworth, Ill.

CALCUTTA BISQUE.—Put 1 cup of tomato pulp and 1 bay leaf in saucepan. When hot add to it 1 saltspoon of soda, and as it foams stir slowly into it 3 or 4 cups of milk, 1 teaspoon of curry powder, 1 teaspoon of butter, and 1 saltspoon of salt. Let boil up once, and serve with croutons. The water in which the rice has boiled, or any vegetable stock, may be substituted for milk, and the soda then omitted.—Mrs. May C. May, Mayfair, Ill.

CALF'S FOOT BROTH.—Clean 2 feet thoroughly. Put them in 3 qts. of water, and let it boil until it wastes away to 3 pts. Strain and set aside in a cool place. When cold, remove the fat. Heat a little at a time, add salt and nutmeg, if desired.—Mrs. E. D. Kelley, Winnetka, Ill.

CARROT OR CRECY SOUP.—Wash and scrape 1 pt. carrots; shave off in thin slices a pt. of the outer part. Do not use the yellow center. Cook the carrot with 1 small onion in boiling salted water to cover, until very tender. Rub the carrot through a squash strainer, add 1 qt. of rich stock and heat again. Add 1 teaspoon sugar, 1 of salt, and $\frac{1}{2}$ saltspoon of pepper, and when hot serve immediately, with croutons.—Mrs. Clark Mason, Bensen, Ill.

CREAM OF CARROT SOUP.—Boil 1 pt. of carrots until tender, then rub through a sieve. Put 1 tablespoon of butter in a saucepan with 1 tablespoon of flour, and stir until smooth, then add 1 qt. of hot chicken broth or milk. Let boil 5 minutes, and add the strained carrots and season with pepper and salt. Just before serving add 1 pt. rich milk and well-beaten yolks of 2 eggs, with a little chopped parsley.—Mrs. F. C. Winter, Winnetka, Ill.

CREAM OF CARROT AND ONION.—Fry 2 cups of grated carrots and 1 chopped onion for 10 minutes with 1 tablespoon of butter, and cover with 4 cups of cold water, and let boil. Add salt and pepper, and in 20 minutes 1 cup of milk, in which 1 tablespoon of flour has been dissolved.—Mrs. Chris. Worthington, Des Plaines, Ill.

CARROT SOUP WITH STOCK.—Put in soup kettle a knuckle of veal, 4 qts. of cold water, 1 qt. fine-sliced carrots, 1 large head of celery; let boil $2\frac{1}{2}$ hrs., and add $\frac{1}{4}$ cup of rice, boil 1 hr. longer; season with salt and pepper.—Mrs. E. D. Kelley, Winnetka, Ill.

CELERY SOUP.—1 pt. of soup stock, 3 bunches of celery, chopped fine, cooked $\frac{1}{2}$ hr., 1 qt. milk put in just long enough before using, to boil up, add enough flour to thicken the least bit, also pepper and salt. Serve hot.—Mrs. Frank Mullins, Franklin, Ill.

BROWN CELERY SOUP.—1 head celery, 4 potatoes, and 1 carrot (all cut in small pieces), 1 Spanish onion, and 2 qts. of water. Mode. Chop the onions small and fry in butter till brown. Add to the water, and boil 15 minutes, then strain out the onion. Add the vegetables, and boil 1 hr., seasoning with pepper and salt.—Mrs. B. Hubert, 3733 Elmwood Ave., Chicago, Ill.

CREAM OF CELERY SOUP.—Wash a bunch of celery, cut into inch lengths and boil in just enough water to cover it until so soft that it can be rubbed through a colander. Rub through the colander, return to the fire, and add, if you have it, a pt. of white stock. Scald a pt. of milk and thicken it with a tablespoon of flour rubbed into 1 of butter, and, when smooth, add the liquid. Season with white pepper and celery salt, and serve at once.—Jane Parker, 803 S. 2nd Ave., Maywood, Ill.

VARIATION I.—Take 2 qts. veal stock, 2 bunches celery, 3 cloves, 2 onions, 3 peppercorns, 1 bunch parsley, boil 1 hr. and strain, then add 1 pt. whipped cream, after dished. Season with salt to taste. Tapioca or asparagus may be substituted for celery.—Mrs. Ethan Earle, Mayfair, Ill.

CHEESE BALL SOUP.—To 1 qt. soup stock, add 2 small red peppers and a dash of onion juice. Cut stale bread in small squares, roll in melted butter, then in grated cheese, and bake in hot oven until brown and crisp; drop in soup just before serving.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

CREAM OF CHEESE SOUP.—Put 1 qt. (4 cups) of milk in a double boiler and with it $\frac{3}{4}$ of a cup of grated cheese, 1 teaspoon of grated onion, 1 teaspoon of some piquant sauce, $\frac{1}{4}$ teaspoon of salt, a dash of cayenne pepper, 1 tablespoon of flour and 1 of butter, rubbed together. Stir until smooth, then beat the yolks of 2 eggs with 2 tablespoons of milk, put in the tureen, and pour the boiling soup over them, stirring during the process. Add a little salt, and serve with croutons.—Mrs. Clark Mason, Bensen, Ill.

CERRY SOUP.—Soups made from fruit juices only slightly sweetened, thickened with arrow-root, and served cold in bouillon cups, are quite acceptable in hot days. Allow 1 pt. of water to a pt. of fruit. Stew, mash, and sift the fruit, sweeten and thicken slightly, and boil till clear. Some fruits require a little lemon juice or wine. Add chipped ice and serve with Zwieback or toasted wafers.—Mrs. Frank Mullins, Franklin, Ill.

CHESTNUT SOUP.—Peel and blanch 1 qt. of Italian chestnuts and chop them fine, boil for $\frac{1}{2}$ an hr. in 2 qts. of water. Strain the chestnuts and crush them to fine pulp in a mortar, and gradually stir into this 1 qt. of stock in which the chestnuts were cooked, and rub all through a sieve. Return to the fire in a saucepan, with 1 cup of bread crumbs, 1 tablespoon of salt, and 1 saltspoon of pepper. Cook for $\frac{1}{2}$ an hr., then strain again, and add 2 cups of milk and a grating of nutmeg, and 1 tablespoon of butter, and re-heat to boiling point.—Mrs. Robert Randall, 908 S. 8th Ave., Maywood, Ill.

SOUR CERRY SOUP.—Stone a cup of sour cherries and reserve to serve in the soup. Stew the juice with a pt. of cherries in a qt. of water and press through a fine sieve. Heat to the boiling point and thicken with a teaspoon of cornstarch, diluted with water to pour, or mixed with $\frac{3}{4}$ cup of sugar; let cook 15 minutes. Meanwhile, pound the cherry-stones and heat them with a cup of red wine just to the boiling point, and strain the liquid into the soup; add the stoned cherries, and serve with crackers or toast, sprinkled, if desired, with sugar. Macaroons and plain sweet crackers are also served. Fruit soups take the place of fruit as a first course at a luncheon or tea. The thickening is often omitted.—Mrs. L. C. Crawford, 1003 S. 3rd Ave., Maywood, Ill.

CREAM OF CHESTNUT SOUP.—Shell and blanch 2 lbs. of chestnuts. Cook them in 1 qt. of water for $\frac{1}{2}$ hr., adding 1 teaspoon of salt. Drain, place the chestnuts in 2 qts. of clear beef stock; add 1 teaspoon of celery salt, 1 tablespoon of chopped onion, 1 teaspoon each of pepper and chopped parsley, and cook until the chestnuts are soft—probably 10 or 15 minutes. Add 1 teaspoon of grated lemon rind and pulp pressed through a puree sieve. Return to fire, add 1 teaspoon of lemon juice, 2 teaspoons

of salt, and 1 pt. of rich cream or milk, with 1 tablespoon of butter. Serve at once.—Mrs. F. C. Winter, Winnetka, Ill.

VARIATION I.—Boil in white broth 1 pt. of steamed chestnuts; when tender, mash fine, pass through a sieve, add cream, and season. If not thick enough, add a little flour and butter, mixed. Serve hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

CONSOMME WITH CHESTNUTS.—Shell and blanch 24 chestnuts. Throw them into a pt. of stock and cook carefully until they are just tender. Drain and dust them lightly with salt. Pour nicely seasoned chicken consomme or broth into the tureen and drop in the chestnuts. These must be handled lightly, as they break easily.—Mrs. Allan George, Park Ridge, Ill.

CHESTNUT PUREE.—Boil 60 blanched chestnuts in a qt. of water, or light stock, then press while hot through a fine puree sieve; add 2 qts. of broth, stir until the boiling point is reached, then simmer an hr.; skim and pour the soup into a tureen. Serve with croutons of fried bread.—Mrs. May C. May, Mayfair, Ill.

VARIATION I.—Boil 1 lb. of large chestnuts until tender. Peel and press them through the colander. Cut a small onion into small pieces and fry in butter. Add to the chestnuts enough boiling milk to make the mixture the consistency of cream. Mix with the onions, bring to the boiling point, and serve with croutons.—Mrs. Frank Mullins, Franklin, Ill.

CHICKEN SOUP.—Clean a 3-lb. chicken and cut it at the joints into nice pieces for serving. Put it in the soup kettle with 1 lb. of veal bones, or other pieces of veal. Cover with 4 qts. of cold water. Mix 1 tablespoon of curry powder, 1 teaspoon of salt, and 1 of sugar to a smooth paste with a little of the water; add it to the soup. Let the soup simmer until the chicken is tender. Remove the chicken and cut into small pieces. Put the bones back in the kettle, and simmer another hr. Strain the soup, remove the fat, and put the liquor on to boil again, with the pieces of chicken and 3 or 4 tablespoons of boiled rice. When the rice is hot, serve at once.—Mrs. Joseph King, Kenilworth, Ill.

VARIATION I.—Stew 1 chicken, cut in small pieces in 1 gal. of water till the meat will cleave from the bones. Shred the meat

and put in tureen; to the stock add 1 bunch of celery, chopped fine, cook until tender, then add the meat, and a pt. of sweet milk. Serve with a spoonful of whipped cream in each plate.—Mrs. C. J. Jeffries, Winnetka, Ill.

VARIATION II.—Stew 1 pt. tomatoes, 1 large sliced onion, all the “left-overs” from either baked or stewed chicken, including gravy and dressing, with 3 qts. hot water, about 2 hrs.; then strain through colander; season to suit taste with salt and pepper. Caution.—Do not boil hard, but simmer.—Mrs. Florence Davies, 426 S. 18th Ave., Maywood, Ill.

CHICKEN CREAM SOUP.—Cut up a large fowl and beat with a mallet to crack the bones; pour in 5 qts. of cold water, cover closely, and simmer for 4 hrs. more, until the chicken is perfectly tender. Take the meat off the bones, take out the skin. Return the soup to the fire with a part of the meat chopped fine, salt, pepper, a little boiled rice and butter rolled in flour. Just before taking from the fire add a small teacup of cream, heated, with a pinch of soda; add a tablespoon of chopped parsley, boil for 1 minute. You may further enrich this excellent soup by heating up 2 eggs and stirring them into it just before taking from the fire. A still better way is to pour a little of the soup upon the eggs to avoid curdling, then add to the rest.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—1 cup of cold roast chicken, chopped as fine as powder; a pt. of strong chicken broth; a cupful of sweet cream; $\frac{1}{2}$ a cupful of bread or cracker crumbs; 3 yolks of eggs; 1 teaspoon of salt; $\frac{1}{2}$ teaspoon of pepper. Soak the crumbs in a little of the cream. Bring the broth to boiling point, and add the meat. Break the eggs, separating the yolks and whites. Drop the yolks carefully into boiling water, and boil hard; then rub to a powder and add to the soup, with the cream and the seasoning. Simmer 10 minutes, and serve hot.—Mrs. Chas. Eggleston, Wheeling, Ill.

A DELICATE CHICKEN SOUP.—Prepare 3 young chickens, put them in a stew-pan with 5 pts. of white stock freed from fat and cleared from sediment. Add a sliced turnip and carrot, if desired, but remove before the soup is thickened. Let them simmer gently for 1 hr. Remove all the white flesh, return the rest

of the birds to the soup, and simmer once more for 2 hrs. Pour a little of the boiling liquid over $\frac{1}{4}$ lb. of bread crumbs, and when well soaked, drain, and put it in a mortar with the flesh which has been taken from the bones and pounded to a smooth paste, adding, by degrees, the liquid. Flavor with salt, pepper, and a very little pounded mace; press the mixture through a sieve and boil once more, adding 1 pt. of boiling cream. If the soup is not thick enough, a tablespoon of arrow-root, mixed with a little cold milk, may be added.—Mrs. E. D. Kelley, Winnetka, Ill.

ENGLISH CHICKEN SOUP.—This soup is usually made from the "remnants" of chicken. Cut the dark meat of chicken into blocks, rejecting the skin and fat. Crack the bones, put them into a kettle; cover with 2 qts. of cold water; add 1 bay leaf and 1 saltspoon of pepper, bring to boiling, and simmer gently for 1 hr. Strain, put back over the fire, and boil rapidly for 30 minutes, or until reduced to a qt.; now add 1 tablespoon of onion juice, bay leaf, $\frac{1}{2}$ teaspoon of kitchen bouquet, salt, and chicken blocks. When thoroughly hot, serve. This soup should be perfectly clear, and of an amber color.—Mrs. C. E. Jefferson, 505 S. 5th Ave., Maywood, Ill.

CHICKENS' FEET SOUP.—No less an authority than Miss Barloa recommends chicken feet as a material for soup. The instructions are: "Cut off at the usual joint, wash and throw into boiling water, and after a little while draw off their skins and scales and boil them. Their gluten is a delicious base for sauces or soups. Boil with the feet, the head, wing tops and neck of the chicken, and a delicate broth, impossible to make from other parts of the bird, is produced. This preparation is as much a luxury as it is an economy.—Mrs. Jane Evers, Winnetka, Ill.

CHICKEN SOUP WITH NOODLES.—This may be made from chicken consomme, or from the water in which a chicken has been boiled. When boiled chicken is to form the dinner meat, save the stock in which it was cooked, and use it the next day for noodle soup. Do not have chicken soup and boiled chicken at the same meal. To each qt. of strained and nicely seasoned stock, add 1 oz. of noodles. Boil rapidly for about 5 minutes, and serve.—Mrs. Allan George, Park Ridge, Ill.

CHICKEN BROTH.—Cut a chicken into small pieces, put into a deep earthen dish, adding 1 qt. of cold water, and set it over a boiling kettle. Cover closely and let it steam several hrs., until the chicken has become tender, after which strain off the broth and let stand over night. Skim off all the fat in the morning and pour the broth in a bowl. Add $\frac{1}{3}$ cup of rice in a cup of cold water. Steam as before, until the rice is soft; then pour in the broth and stir another hr. or 2.—Mrs. E. D. Kelley, Winnetka, Ill.

CHICKEN BROTH WITH PEAS, EGGS AND DUMPLINGS.—Carcass of 1 chicken, 2 qts. of cold water, 1 level teaspoon of salt, $\frac{1}{2}$ pt. of green peas, 1 head of lettuce, 1 saltspoon of pepper. If you have had a roasted chicken for dinner, crack the bones, and put them with any bits that are left on the carcass into a kettle; cover with cold water, and bring to boiling point. Simmer gently for 2 hrs., strain and stand aside. About an hr. before the soup is to be served, boil the peas until tender; drain and press through a colander; add to them a teaspoon of grated onion, a saltspoon of salt, just a dash of pepper, and 2 tablespoons of white, smooth bread crumbs. Break in 1 whole egg; mix thoroughly, and make into tiny balls, drop them into the hot soup; add the lettuce, shredded; cover and stand where it will almost boil for 10 minutes. Add salt, and serve at once.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

CHICKEN CORN SOUP.—Skim the liquor from boiled chickens. Heat and strain, put back on the stove, with 12 cobs from which the corn has been cut. Boil $\frac{1}{2}$ an hr., take out cobs and add the corn; stew 40 minutes, from time of boiling. Add a cup of hot milk, in which stir a spoon of butter, cut up in flour.—Mrs. E. D. Bennett, Bartlett, Ill.

CLAM SOUP.—Cut salt pork into very small squares and fry a light brown; add 1 large or 2 small onions, cut very fine, and cook about 10 minutes; add 2 qts. water and 1 qt. clams; mix 1 tablespoon flour with the water, put it with 1 pt. of milk, and pour into the soup and let it boil about 5 minutes; butter, pepper and salt, Worcestershire sauce to taste.—Mrs. A. C. Christy, Glen View, Ill.

VARIATION I.—Cook 2 qts. of clams 20 minutes in their liquor; add salt and pepper, 3 pts. of milk, 2 tablespoons of flour, mixed with butter size of an egg. Let come to a boil and strain.—Mrs. E. D. Kelley, Winnetka, Ill.

CLAM BROTH.—Put 1 pt. of clams and $\frac{1}{2}$ a cup of cold water, in the farina boiler. Have the water in the outside kettle cold, and let it heat slowly. Cook for 30 minutes after the water in the outside kettle is boiled. Strain the liquid from the clams, put them through the meat juice extractor, and add extracted liquor to strained liquid. Heat when ready to serve, unless desired cold, and dilute with water, if necessary.—Mrs. Chris. Worthington, Des Plaines, Ill.

BISQUE OF CLAMS.—Take 50 clams, 1 qt. of milk, 1 pt. water, 2 tablespoons of butter; save all the liquor the clams contain. Put over the fire with a doz. whole peppers, $\frac{1}{2}$ doz. blades of mace, and salt to taste. Let it boil for 10 minutes, then drop in the clams. Let boil quickly for $\frac{1}{2}$ hr., keeping the pot covered. Strain the liquid before the clams are added. Be careful not to let the soup burn.—Mrs. E. D. Kelley, Winnetka, Ill.

CLAM-JUICE BROTH.—Wash in cold water in their shells, place in a granite-pan with just a few drops of water; when they become hot, their shells will open. Pour out the broth, season to suit the taste, and serve.—Mrs. C. J. Jeffries, Winnetka, Ill.

CLAM CHOWDER.—Prepare 6 potatoes, chopped, or put through meat grinder, 6 onions, treated same way, 1 carrot; cook these vegetables in 2 qts. of water. Add $\frac{1}{2}$ lb. of salt pork, which has been cut into dice and fried to a crisp, $\frac{1}{2}$ can tomato juice, and meat of 12 clams, chopped fine.—Mrs. Chas. Ellis, Winnetka, Ill.

CLEAR SOUP WITH NOODLES.—Take 2 qts. of clear beef broth, peel and slice 2 carrots and 2 onions; put into a stew-pan with a generous lump of butter, and 1 cabbage cut into shreds, cover and put over a slow fire, stew gently, until tender. Shake the pan occasionally to prevent burning. When the vegetables are cooked put them into the beef broth and boil the whole gently for $\frac{1}{2}$ hr., then strain.

To make noodles.—Lightly warm $\frac{1}{2}$ cup of butter and beat to a cream, then work smoothly into it 2 heaping tablespoons of flour and 2 well-beaten eggs, forming small balls. Let the soup boil up again; drop in the balls, and let it simmer for an hr. longer.—Mrs. E. D. Kelley, Winnetka, Ill.

COCKIE LEEKIE SOUP.—Purchase the marrow-bone from the round; have the butcher saw it into 2-inch lengths, making 4 bones. Draw and truss one fowl; put it into a soup kettle; cover with cold water, bring to boiling point and skim. Add 1 lb. beef marrow-bones, 2 bay leaves and 1 saltspoon pepper; simmer gently for 1 hr. Add 2 doz. leeks, neatly trimmed; simmer 1 hr. longer. Add 1 teaspoon of salt; bring again to boiling point, and it is ready to serve. Remove the strings from the chicken, dish it in the center of a large platter, put $\frac{1}{2}$ lb. of prunes around, garnish the edge of the dish with carefully boiled rice, the marrow-bones, and the leeks. Strain the soup into a tureen over the well-beaten yolks of 2 eggs, and serve with squares of toasted bread. Serve egg sauce with the chicken. This dish takes the place of both meat and soup.—Mrs. Robert Randall, 908 S. 8th Ave., Maywood, Ill.

COCOANUT SOUP.—Cook 2 lbs. of veal bones in 2 qts. of cold water until the meat is tender and the stock reduced to 1 qt. Grate the cocoanut and let it simmer with the veal the last $\frac{1}{2}$ hr. Strain out the bones and cocoanut, and add to it the milk of the cocoanut and 1 pt. of cream. Put it on the fire again, and when boiling, thicken it with 1 tablespoon each of corn starch and white sauce. Add salt and pepper, and just before serving add a little of the broth, to 2 slightly beaten eggs, then stir it quickly into the broth, and serve at once, with dried dice of bread.—Mrs. Clark Mason, Bensenville, Ill.

CODFISH SOUP.—To 1 pt. of strained tomatoes, add 1 cup boiled and flaked codfish, 1 qt. of water, and a lump of butter; boil 15 minutes, then add scant $\frac{1}{2}$ teaspoon of soda, and while it is foamy, pour in 1 pt. scalded milk. Serve at once.—Mrs. L. C. Crawford, 1003 S. 3rd Ave., Maywood, Ill.

CONSOMME.—Consomme is of fine aroma and forms the basis of many superior soups. Owing to its rich yellow color it

often is called amber soup. Put the soup-pot over the fire and place in it 1 heaping tablespoon of white sugar. Let it melt and smoke for 5 minutes, then add 1 cup of cold water; boil for 10 minutes, then pour in 4 qts. of cold water, and add 2 lbs. of beef, cut in small pieces, and 2 lbs. of knuckle of veal. Proceed, as directed for stock, letting the soup simmer for 5 hrs.—Mrs. May C. May, Mayfair, Ill.

VARIATION I.—4 lbs. beef bones, 1 lb. coarse lean beef and 1 lb. chopped veal, 1 onion, 1 carrot, 1 turnip, 1 cabbage leaf, 6 stalks celery, 8 qts. cold water. Put all together and simmer gently at least 6 hrs., salt and put aside to cool. Remove fat and strain, pressing the mixture hard that all the nourishment may be extracted. Re-heat, and as it warms, stir in white of an egg. As soon as it boils up, throw in a little cold water, and let it stand 3 minutes. Then pour through a flannel bag and let drip; do not squeeze. Return to fire, season with caramel to suit taste and color, add cayenne pepper and more salt, if needed.—Mrs. Florence Davies, 426 S. 18th Ave., Maywood, Ill.

CONSOMME A LA DUCHESS.—Work together $\frac{1}{2}$ cup of bread crumbs, 1 egg, $\frac{1}{2}$ cup of soft cheese, 1 saltspoon of salt, a dash of cayenne; form into tiny balls the size of small marbles. Roll them in egg and drop quickly into boiling stock or water. They cannot, however, be dropped into the stock in which they are to be served, or it will become clouded. Take them out with the skimmer, put into the soup tureen, pour over the hot stock, and send at once to the table.—Mrs. Joseph King, Kenilworth, Ill.

CONSOMME, OR PLAIN MEAT STOCK FOR SOUP.—Consomme, or stock, forms the basis of all meat soups, gravies and purees. The simpler it is made, the longer it keeps. It is best made of fresh, uncooked beef, and some broken bones, to which may be added the remnants and ends of meats. Put 4 lbs. of beef and broken bones and 1 gal. of cold water on the back of the stove, and let it slowly come to a boil, then simmer 3 or 4 hrs., until the water is boiled away one-half. Add 2 teaspoons salt, strain and set to cool, in an earthen dish, well covered. When cold, take the fat off the top, and it is ready for use.

To make soup for a family of six.—Take $\frac{1}{4}$ of the stock, to which add 1 qt. of boiling water, and any vegetables desired. Boil 3 hrs. Season and serve.—Mrs. E. D. Kelley, Winnetka, Ill.

CONSOMME WITH ALMOND BALLS.—Blanch and chop or grind fine 24 almonds. Mix with them stale bread crumbs. Add $\frac{1}{8}$ teaspoon of salt and then sufficient white of egg to bind the whole together; make into tiny balls, roll them in the remaining white of egg and drop them quickly into hot oil, do not use butter. If you have no oil, use lard or suet. Shake until they are golden brown; lift with a skimmer, turn for a moment on to soft brown paper, and then put into the soup tureen and pour over at once nicely seasoned hot stock.—Mrs. Frank Mullins, Franklin, Ill.

CREAM OF CORN SOUP.—Scrape the corn from 8 tender young ears. Boil the cobs in as little water as possible for 30 minutes. Strain off the liquid, add the scraped corn and boil 20 minutes. Heat 1 qt. of sweet milk to the scalding point. Rub together, 1 tablespoon of butter and 1 tablespoon of flour, stir into the hot milk, add $\frac{1}{2}$ teaspoon of salt, $\frac{1}{4}$ teaspoon white pepper. Pour over the corn, stir for a minute or two, then pour into a hot tureen. Serve with croutons—cut bread.—Mrs. E. D. Bennett, Bartlett, Ill.

VARIATION I.—To 1 qt. of hot sweet milk, add 2 sprigs parsley, 1 tablespoon chopped onion, 1 can corn, rubbed through a colander; cook 10 minutes. Thicken with 1 tablespoon flour, stirred smooth with cold milk, add to the thickening, 1 tablespoon butter, dash of pepper, and 1 teaspoon salt. Cook 3 minutes, and serve.—Mrs. William Myers, Franklin, Ill.

CORN CHOWDER.— $1\frac{1}{2}$ pts. of sliced new potatoes, 2 slices of salt pork, 1 qt. of warm water, 1 pt. of green corn, 1 pt. of milk, $\frac{1}{2}$ sliced onion, salt, pepper, and butter to taste. Fry out the pork, then cook the potatoes in it. Put the potatoes into a kettle and add the water. Have ready the raw corn from the cob, and then add the milk and onion. Cook 10 minutes.—Mrs. D. O. Dooley, Bensen, Ill.

CORN BISQUE.—Drain the liquor from a can of corn. Chop the corn very fine, put it over the fire in a qt. of salted water and simmer gently for an hr. Rub through a colander, return to the fire, with the water, add a teaspoon of sugar, and when melted, 2 tablespoons of flour rubbed into 2 of butter. Stir until smooth and pour slowly upon a pt. of heated milk. Season with salt and pour

the soup gradually upon 2 beaten eggs. Send immediately to the table.—Mrs. A. C. Christy, Glen View, Ill.

CORN AND ONION SOUP.—Let 1 can of corn, 3 pts. of water and 2 slices of onion boil until the corn can be easily passed through a colander. Cream 1 tablespoon each of butter and cream together, add it to 2½ cups of boiling milk, salt, pepper celery salt, if desired, and 1 teaspoon of sugar. Mash the corn through the colander and add it to the milk. Let all cook a few minutes, and serve.—Mrs. E. D. Kelley, Winnetka, Ill.

CHICAGO CORN SOUP.—Put 1 can of sweet corn into a graniteware pan and mash thoroughly. Then rub through a colander. Add sufficient nut-soup-stock liquor to make 3 pts. in all. Add a little salt, and serve hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

CONSOMME WITH MARROW BALLS.—Have ½ cup of soft bread crumbs, ½ teaspoon of clear onion juice, 1 saltspoon of salt, ¼ cup of chopped marrow, 1 egg, 2 qts. of stock, a dash of pepper. Mix together the bread crumbs and chopped marrow. Season with salt, clear onion juice, and a dash of pepper; mix well, and add gradually the yolk of an egg. Make this into small balls, roll them quickly in the white of the egg, slightly beaten; drop them into boiling water. They will first go to the bottom of the saucepan, but in a moment will come to the surface. As soon as they float (about 2 minutes) lift with a skimmer and put at once into a tureen; carefully pour over the hot stock.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

COURT BOUILLON.—Wash 4 lbs. of fish; clean and cut it into slices, using both head and tail. Put 1 tablespoon sugar into the soup kettle, add 1 sliced onion, and stir until the onion is browned, then add 3 qts. of cold water, and 1 saltspoon celery salt, to the fish; add 2 of pepper, 1 carrot, 1 turnip, 1 tablespoon of chopped parsley; bring to boiling point, skim and simmer gently for 2 hrs.; add 1 teaspoon of salt, strain, and stand aside to cool. There is rarely ever any fat to take from the surface, hence it may be strained and used at once. This stock will not keep like that made from beef. It may be served plain or with croutons, or it may have added at the last moment before serving, a few boiled shrimps, a few bits of lobster, crab, or oysters.—Mrs. Joseph King, Kenilworth, Ill.

BISQUE OF CRABS.—Place 1 doz. live crabs in cold water, add salt. Hash up a couple of carrots with an equal quantity of onion, and fry together with the crabs, shell an all, with little butter in a saucepan, add a little thyme and a bay leaf, season with salt and 1 pt. of white stock. Cover and cook for 15 minutes, after which take out the crabs, strain the broth and let the liquid cool. When cool, pour off the top. Remove the shells from the crabs, taking out the lungs and the small legs from both sides, and wash each in warm water. Drain and chop them with about $\frac{1}{2}$ their quantity of cooked rice. Add a little of the juice in which they have been cooked, and drain through a cheesecloth. Add a little salt and red pepper, and place over the fire just previous to serving, but do not allow it to come to a boil.—Mrs. E. D. Kelley, Winnetka, Ill.

CREAM SOUP WITH STOCK.—Scald together 2 qts. white stock, well seasoned, 1 qt. of milk, and add 3 tablespoons of flour, 2 of butter; when all have been stirred to a smooth paste, cook well; just before serving add 1 cup of cream. Grate the yolks of 4 hard-boiled eggs in the bottom of the tureen, and pour the soup over it.—Mrs. E. D. Kelley, Winnetka, Ill.

CRECY SOUP.—Cook 1 cup of carrots, cut in small dice, and 2 tablespoons of onion in 1 tablespoon of butter. When a nice brown color, add 1 cup of shredded lettuce, $\frac{1}{2}$ teaspoon of coarsely chopped marjoram, $\frac{1}{2}$ teaspoon of basil, 1 teaspoon of parsley, and 3 qts. stock. Next add 1 cup of lentils that have been soaked in water over night, and allow the mixture to cook slowly for $1\frac{1}{2}$ hrs. Rub through a puree sieve, re-heat, add 2 teaspoons soft salt and a dash of cayenne. Shave a washed lemon in wafer-like slices, put it in the tureen, and pour the hot soup over it. Serve at once.—Mrs. Roger Rawlings, Chicago Heights, Ill.

VARIATION I.—Save the water in which cabbage, cauliflower or brussels sprouts has been boiled, and put it aside for soup Crecy. Into each qt. grate 2 medium-sized carrots that have been well scraped and washed. Stand it on the back part of the stove to simmer for 1 hr., then add a teaspoon of grated onion, a level teaspoon of salt, a saltspoon of pepper, and 1 tablespoon of butter and flour rubbed together; bring to boiling point; add a pt. of milk, heat, and serve at once.—Mrs. F. C. Winter, Winnetka, Ill.

CREOLE SOUP.—Put 1 can of tomatoes, 1 qt. of water or vegetable stock, 1 sliced onion, and 1 small sliced carrot, and 1 chopped green pepper together in a saucepan, and let cook for $\frac{1}{2}$ hr., then rub through a fine strainer. Return the strained mixture to the double boiler and put in 2 scant tablespoons of boiled rice, 1 teaspoon of salt, $\frac{1}{8}$ teaspoon paprika, 1 tablespoon of sugar. Cream 2 tablespoons of butter with 1 tablespoon of flour, and stir into the soup; let boil up once, and serve.—Mrs. C. J. Canthorn, Wilmette, Ill.

CUCUMBER AND GUMBO SOUP.—Pare and slice 6 cucumbers, chop 4 oz. of gumbo and 1 oz. of parsley into small pieces and stew them gently $\frac{3}{4}$ of an hr., stirring occasionally. Pour in 2 qts. of boiling water; add 6 oz. of bread crumbs, 6 oz. of sweet milk, and let the whole stew 2 hrs. If the soup is too thin, dredge in a little flour, and boil 10 minutes longer.—Mrs. C. J. Jeffries, Winnetka, Ill.

CREAM OF CUCUMBER SOUP.—3 cups of peeled cucumbers cut in small pieces. Parboil for 10 minutes, drain, and add them to 4 cups of chicken stock, in which is a slice on onion. Cook until soft, rub through a sieve, add $\frac{1}{4}$ cup each of flour and butter, rubbed together, and salt and pepper to taste. Strain and serve.—Mrs. Clark Mason, Bensenville, Ill.

CREAM OF CURRY.—Put 1 qt. (or 4 cups) of milk in a double boiler and 1 onion with 4 cloves put in it, and when hot thicken with 1 tablespoon of thickening flour, rubbed smooth with 1 tablespoon of butter; add 2 tablespoons of boiled rice, 1 hard-boiled egg, chopped fine, and 2 teaspoons or more of curry powder or paste. Remove the onion and serve with croutons. 1 tablespoons of chopped chives or pimentos is an addition to the soup.—Mrs. Frank Mullins, Franklin, Ill.

DUCHESSE SOUP.—Cook 2 slices of carrots, and onion, or vegetables in some of butter 3 minutes, add 1 qt. of stock and 2 blades of mace; simmer 15 minutes, strain into white sauce made of butter, $\frac{1}{4}$ cup of flour and 2 cups of milk. Season, add $\frac{1}{4}$ cup grated cheese.—Mrs. E. E. Worth, Wheeling, Ill.

FRIARS' DUCK SOUP.—Have some good, clear consommé, well seasoned and boiling, beat 4 yolks of eggs with 1 pt. cream,

pass the custard through a muslin strainer 5 minutes before serving, add the custard to the consomme. Do not let it boil. Cut the breast of chicken into tiny strips (as the vegetables for a julienne soup), and add to the soup, and serve.—Mrs. Frank Ferguson, Franklin, Ill.

EEL SOUP.—Heat dripping, hissing hot, and fry 1 sliced onion in it. Now put in 2 lbs. of eels, cleaned, and cut into inch lengths, wiped dry, and fry on both sides to a light brown. Turn all into a covered saucepan, pour in 3 pts. of cold water, and cook slowly for an hr. Season with a pinch of mace, a larger of cayenne, salt to taste, and 1 tablespoon of minced parsley. Stir in 2 tablespoons of butter, cooked smooth, with 1 of flour; simmer 3 minutes, put in juice of 1 lemon, and serve.—Mrs. C. E. Worth, Wheeling, Ill.

EGG CHOWDER.—Fry 2 or 3 slices of salt pork till quite brown, then add 4 or 5 potatoes, sliced, and hot water to cover. When potatoes are done add 1 pt. hot milk and slice in 5 hard-boiled eggs. Let boil up once. Add a generous lump of butter, with salt and pepper to taste, and serve at once.—Mrs. C. J. Canthorne, Wilmette, Ill.

EGG SOUP.—Put 4 tablespoons of rice in 1 qt. of stock; cover and let simmer gently for 20 minutes; press it through a sieve and return to the kettle. Beat the yolks of the 2 eggs, add to them a little of the hot soup; turn this into the kettle; stir for a moment, until it reaches almost the boiling point. Do not let it boil, or it will curdle. Take it from the fire; add $\frac{1}{2}$ teaspoon of salt and 1 saltspoon of pepper, and serve at once.—Mrs. C. E. Worth, Wheeling, Ill.

EMERGENCY SOUP.—Put $\frac{1}{2}$ teaspoon of celery salt in 1 cup of hot water, boil 10 minutes, add 1 pt. of milk, small lump of butter and thicken a little. Serve with croutons.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

ENGLISH BEEF SOUP.—Cut beef in small pieces, 2 onions, sliced, and fried in beef fat until brown, 3 tablespoons of flour, cook brown, with onions. Brown a little meat; add water and simmer 3 hrs.; add a bay leaf, strain, and add a few slices of onion.—Mrs. C. E. Jefferson, 505 S. 5th Ave., Maywood, Ill.

FARMERS' CHOWDER.—Parboil and slice 6 fine potatoes; fry $\frac{1}{2}$ lb. of salt pork, chopped, and when it begins to crisp add a minced onion, and cook to a light brown. Pack potatoes, pork and onion in a soup kettle, sprinkling each layer with pepper and minced parsley. Add the hot fat; cover with a pt. of boiling water and simmer 30 minutes. Turn into a colander and drain the liquor back into the kettle. Have ready a pt. of hot milk, into which has been stirred a tablespoon of butter rolled in flour; add to the liquor, cook 1 minute, return the potatoes to the kettle, and serve.—Mrs. C. E. Worth, Wheeling, Ill.

FISH SOUP.—Cook 1 lb. of any boiled fish in boiling salted water, until it flakes easily. Drain it, remove the skin and bones, and rub through a coarse strainer. Cook 1 sliced onion with 1 qt. of milk 10 minutes, remove the onion, and thicken the milk with 2 tablespoons of flour and 1 tablespoon of butter, cooked together. Add 1 teaspoon of salt and 1 saltspoon of pepper and the fish. Let it boil up once, and serve.—Mrs. C. E. Worth, Wheeling, Ill.

VARIATION I.—Boil slowly 2 lbs. of any large fresh fish for 15 minutes, take up the fish, remove skin and bones and pick the fish into small pieces. Put 1 qt. of milk on to boil with 1 teaspoon of chopped parsley, a small onion and a blade of mace. Put in the fish. Mix 1 tablespoon of flour with 1 cup of cream and pour into the boiling soup. Season with salt and pepper. Put 2 well-beaten eggs in the soup tureen, and pour the soup in, stirring it all the time.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION II.—Clean and trim any kind of fish. Boil the fish with a head of celery, a small quantity of parsley, 2 onions, a bay leaf and 5 cloves. Use water and cover the saucepan. When the contents have boiled 1 hr., add enough water to make the soup. Strain and stir in a cup of cream. Season with salt and white pepper. Lay in the tureen some eggs, fried in butter; allow 1 for each person. Pour the soup over and serve with toasted bread.—Mrs. E. D. Kelley, Winnetka, Ill.

CREAM OF FISH SOUP.—Wash 1 lb. of any kind of fish; put it into a saucepan; add 1 bay leaf, 1 sprig of parsley and 1 small onion. Cover with a pt. of cold water, bring quickly to boiling point, skim, let simmer 15 minutes, strain. Take fish care-

fully from colander, remove the skin and bone, and mash with the bakespoon, adding gradually the water. Put 1 qt. of milk over the fire in a double boiler. Rub 1 tablespoon butter and 2 of flour together; add a little of the hot milk; when smooth, turn it into the double boiler, and cook until you have a smooth, creamlike mixture. To this add gradually the fish, the salt and pepper, to taste, and when thoroughly heated, serve.—Mrs. C. J. Canthorn, Wilmette, Ill.

FISH CHOWDER.—Prepare 1 lb. of fish, 3 medium-sized potatoes, 1 pt. of stewed tomatoes, 1 tablespoon of powdered thyme, 1 pt. of milk, 1 pt. of water, 1 large onion, 1 saltspoon of celery seed, 1 teaspoon of salt, saltspoon of pepper. Wash the fish; cut it into dice. Chop the onion. Put in the bottom of the kettle a layer of potatoes, then a layer of fish, then tomatoes, a sprinkling of onion, thyme, salt, pepper and celery seed, and so continue until the materials are used, having the last layer potatoes; add the water. Cover the kettle closely, and cook without stirring, over a moderate fire for 20 minutes. In the meantime, heat the milk in a double boiler; add it quickly, and serve. The tomatoes may be omitted.—Mrs. Ernest D. Dean, Glen View, Ill.

FISH A LA LUCULLUS (a Lenten Soup).—Fry 1 sliced onion till it turns yellow; add 3 or 4 lbs. of fish, 2 carrots, 2 sliced onions, 4 stalks of parsley, a bay leaf, 1 clove, 6 peppercorns, and salt; cover the whole with cold water; set on a good fire and boil gently for about 2 hrs. If the water boils away, add more hot water; strain and serve.—Eloise Jennings, Winnetka, Ill.

FIVE-MINUTE SOUP.—Cut some stale slices of bread into small dice. Heat some butter in a frying-pan and when hot fry the diced bread in this, and when nearly browned add hot milk, according to the quantity of bread. Season with pepper and salt, and serve as soon as it has boiled up once.—Mrs. D. C. Daniels, Arlington Heights, Ill.

FLORENTINE SOUP.—Melt 2 tablespoons of butter in a saucepan, put into it $\frac{3}{4}$ cup of finely chopped onions, and stir over a moderate heat about 5 minutes, and then add 2 full cups of very thinly sliced turnips, and stir for another 5 minutes, and add 2 tablespoons of flour and gradually add 2 pts. of boiled milk, mix-

ing all well together; watch it till it boils and then let simmer gently, stirring frequently during 20 minutes or half hr., until the onions are quite soft. Then add 2 more cups of milk, and when boiling add 1 cup of tomatoes, puree (either canned tomato soup or canned tomatoes), or $1\frac{1}{2}$ cups of sliced fresh tomatoes, using a pinch of soda to prevent curdling. Now press the contents of the saucepan through a fine sieve, add a heaping teaspoon of butter, re-heat, and serve with croutons and 1 tablespoon of whipped cream.—Mrs. D. C. Daniels, Arlington Heights, Ill.

GERMAN GRUEL SOUP.—Put 4 tablespoons flour in a baking pan in the oven, watching and stirring it carefully until it is golden brown. While this is browning, put into the saucepan 1 pt. of water and a sliced onion. By the time the flour has nicely browned the onion will be quite soft. Press it through a colander; add the water gradually to the flour, mixing all the while. Cook until smooth and thick. Put 1 qt. of milk in a double boiler; when hot, add it gradually to the flour mixture; cook and stir for 5 minutes; add 1 teaspoon of salt, 1 saltspoon of pepper and a dash of cayenne, and pour while hot into the tureen over the well-beaten yolks of the 2 eggs. Add at the very last moment a tablespoon of butter, cut into bits.—Mrs. C. E. Worth, Wheeling, Ill.

FRUIT SOUP.—To $\frac{1}{2}$ gal. boiling water add $\frac{1}{8}$ lb. seedless raisins, $\frac{1}{8}$ lb. prunes, stones removed, $\frac{1}{8}$ lb. dried apples, 2 tablespoons sage, 1 cup sugar, and the juice of 1 lemon; cook 1 hr.—Mrs. C. Buttercup, Bensen, Ill.

GIBLET SOUP.—Put giblets from 2 or 3 fowls in 2 qts. of water and boil gently till reduced to 1 qt. (about 2 hrs.); take out the giblets, cut off the tough parts and chop the remainder. Return to the liquor and add 1 qt. of stock. Cook 2 tablespoons of butter and 2 of flour until brown, and add to the soup. Add salt, pepper and onion, if desired.—Mrs. E. D. Kelley, Winnetka, Ill.

VARIATION I.—Save 2 sets of giblets from a pair of chickens with the rougher pieces, like the neck and tips of wing. Scald and skin the feet; crack them into several pieces. Put all into a soup kettle; cover with 2 qts. of cold water and simmer gently for 2 hrs.; then add 1 teaspoon of salt and 1 saltspoon of pepper. Strain the soup and remove the giblets; cut them into neat pieces;

return them to the soup; add a teaspoon of grated onion juice, and $\frac{1}{2}$ teaspoon of kitchen bouquet. Cut 2 hard-boiled eggs and lemon into thin slices, put them into the tureen; pour over the soup, and serve at once. Bay leaf and celery may be added to the stock, if desired.—Mrs. May C. May, Mayfair, Ill.

VARIATION II.—Cut the giblets into small pieces and cook in 1 pt. of water until they are tender; then add $\frac{1}{2}$ onion, a small bunch of soup herbs, 2 or 3 cloves, and a few black peppercorns, set 3 pts. of highly seasoned stock over the fire and heat. Stir 2 dessertspoons of flour into a little of the stock until it is like cream in consistency; pour it into the rest of the stock and stir thoroughly; then leave it to thicken on the fire. Add, also, 1 glass of white wine, a little Worcestershire sauce, a pinch or two of cayenne, rubbed smooth in a little stock, and salt to taste. Now let the seasoned stock boil and skim; strain into it the giblet liquor, also putting into it all the good pieces of the giblets. Serve hot.—Mrs. May C. May, Mayfair, Ill.

GLASGOW BROTH.—1 qt. of strong mutton stock, from which every particle of fat has been removed. The liquor in which a leg of mutton has been boiled will do well for this purpose. Boil it down for an hr. before making the broth, as it should be strong. 1 cup of barley that has been soaked in tepid water for 3 hrs. Cut up 1 large carrot, 1 turnip, 2 onions, 4 stalks of celery, $\frac{1}{2}$ cup of green peas, and the same of string beans, parsley and 4 or 5 leek tops, and parboil them for 10 minutes. Drain and put over the fire in the stock. Simmer slowly for 3 hrs. Have ready a good white roux made by heating a heaping tablespoon of butter in a pan and stirring into it a tablespoon of flour. Add a few spoons of the soup to thin it, and stir into the broth. Boil 1 minute, and serve.—Mrs. L. C. Crawford, 1003 S. 3rd Ave., Maywood, Ill.

GUMBO SOUP.—Prepare 1 chicken, $\frac{1}{2}$ qt. cold water, 50 oysters, 1 bay leaf, 1 onion, $\frac{1}{2}$ lb. ham, 3 tablespoons butter, salt and cayenne pepper. Cut the chicken in pieces as for fricasse. Dredge the pieces with flour and brown them in butter. Put them in a soup kettle with the ham. Add the bay leaf and onion, cut into small pieces, bring the mixture to a boil, carefully skimming at first. Boil for 2 hrs., then add sliced okras, simmer 1 hr. longer.

Drain the oysters, add them to the soup, put in salt and pepper, boil 2 minutes, and serve.—Mrs. C. C. Cleveland, Bartlett, Ill.

VARIATION I.—Disjoint 1 fowl, cut 4 oz. ham in pieces and saute them in 3 tablespoons of lard to a golden brown; remove the chicken to a stew-pan (iron must not be used) and saute onion and 1 qt. of Greek okra-pods, cut in pieces; then add $\frac{1}{3}$ cup flour and, when well blended with the fat, of which more may be needed, add gradually a qt. of water, 3 or 4 tomatoes, skins removed, red pepper, $\frac{1}{2}$ bay leaf, 2 sprigs of thyme, and salt, let simmer, covered, very slowly until the fowl is cooked, adding more water, if needed, also salt. In serving, add a spoonful of boiled rice to each plate.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION II.—This delicious soup may be made with oysters, shrimps, or chicken. Brown 1 small onion in a heaping tablespoon of butter. Add 1 qt. of sliced okra, and fry it well, stirring all the time to prevent burning. Now add $\frac{1}{2}$ a gal. of hot water and let it cook until simmered down to 1 qt. Add 3 ripe tomatoes and the chicken, oysters, or shrimps. If chicken is used it must have been previously stewed tender, in which case use the broth instead of the hot water. Season to taste with salt and cayenne, and serve with a tablespoon of rice for each soup-plate.—Mrs. C. E. Westinghaus, Mayfair, Ill.

GRAHAM SOUP.—Chop 3 onions, 3 carrots, 4 small turnips, 1 head celery, very fine, and set them over the fire with a little more than 3 qts. of water. Simmer gently for $\frac{1}{2}$ hr., add 1 small chopped cabbage, parboiled. In 15 minutes put in 1 pt. stewed tomatoes and a bunch of sweet herbs and boil for 20 minutes longer. Put through a colander; return the soup to the fire; stir in 1 tablespoon of butter, pepper and salt, $\frac{1}{2}$ cup of milk, thickened with corn starch; let it boil up, and serve.—Mrs. E. D. Kelley, Winnetka, Ill.

GUILEMME SOUP.—Cook $\frac{1}{4}$ cup each of carrot and turnip, cut in thin strips, $1\frac{1}{2}$ inches long, until tender. Add 1 qt. of stock, 2 tablespoons each cooked peas and string beans, cut in strips.—Mrs. Clark Mason, Bensenville, Ill.

BISQUE OF HALIBUT OR COD.—Boil a lb. of firm, fresh fish in 2 waters, and mince it fine, freeing it from all bits of skin or

bone. Have ready a qt. of white stock, stir the fish into it and season with salt, pepper and a spoon of minced parsley. Cook together 2 tablespoons of butter and 1 of flour, pour upon this a cup of milk, stir until it thickens, and put with the fish and stock. Boil up once and put into the tureen. Add $\frac{1}{2}$ cup of powdered cracker crumbs, just before the soup is mixed with milk.—Mrs. Frank Mullins, Franklin, Ill.

HAM AND VEGETABLE SOUP.—After all the good meat has been sliced off the ham, put the bone on to boil in plenty of water, and when the meat which adheres to it begins to get tender add 3 or 4 small carrots, cut fine, $\frac{1}{2}$ head tender cabbage, cut fine, and a few potatoes, sliced; cook until vegetables are tender.—Mrs. Robert Randall, 908 S. 8th Ave., Maywood, Ill.

HARE SOUP.—Into 1 qt. of water, or weak stock, if preferred, throw the remains of 1 hare roasted the previous day, 1 bunch of sweet herbs, 1 stalk of celery and a sprig or 2 of parsley, broken in bits. Simmer gently until the bones are nearly clear of the meat, then strain and thicken with flour, in which a little butter may or may not, as preferred, be rubbed. Now rub all the meat through a fine sieve and add it to the soup. Season with pepper and salt and add $\frac{1}{2}$ glass of port wine.—Mrs. F. C. Winter, Winnetka, Ill.

MOCK HARE SOUP.—Prepare 3 pts. of water, $\frac{1}{2}$ lb. lentils and Haricot beans, $\frac{1}{4}$ lb. of mushrooms, 1 onion, 1 bunch of savory herbs, 1 saltspoon celery salt, $\frac{1}{2}$ oz. of butter, $\frac{1}{2}$ oz. flour, 1 tablespoon tomato sauce, 1 tablespoon red currant jelly. Soak beans over night, boil them with vegetables, herbs, and spices, tied in a muslin bag; when beans are quite soft, pass soup through a wire sieve, thicken with flour, and add tomato sauce, and red currant jelly.—Mrs. C. Buttercup, Bensen, Ill.

HEALTH SOUP.—Cut 4 large onions into small pieces and put into a granite kettle with $\frac{1}{2}$ cup of butter. Toss over the fire for a few minutes. Add 2 stalks of celery, cut into small pieces and fine-shredded head lettuce; stir over the fire for 20 minutes, then put in 1 cup of cold boiled rice, 1 pt. of boiling milk, and 1 of boiling water. Season with salt and pepper, and let simmer by the side of the fire for an hr. When done add 1 cup of cream and

1 egg, well-stirred. Remove from the fire, and serve.—Mrs. C. J. Jeffries, Winnetka, Ill.

HEILBRON SOUP.—Take 3 qts. of water in which vegetables have been boiled (preferably onion or leeks), and let simmer. In another enameled pan put 1 tablespoon of butter; when melted, stir in slowly with a wooden spoon $\frac{1}{2}$ cup of barley, adding a little at a time, until butter is well “taken up.” Let it cook for 5 minutes, stirring constantly. Then add (a ladle at a time) 6 or 8 ladles of the hot stock, putting in this amount during 10 minutes of stirring. Add $\frac{1}{2}$ the remaining stock, and salt, pepper, and some nutmeg and let simmer another $\frac{1}{2}$ hr. Peel $\frac{1}{4}$ lb. mushrooms, cut in 4 or 6 pieces each; fry them in butter for 5 minutes, and add to soup 10 minutes before serving, and season afresh.—Mrs. Roger Rawlings, Chicago Heights, Ill.

HERB POWDER FOR SOUP.—It is not always possible to obtain fresh herbs, so to obtain a flavoring for soups, procure them in season, fresh, just before they begin to flower. Dry them in a warm oven, pound and pass through a wire sieve. Keep the powder in a small bottle, stopped closely, and keep dry. The proportions are as follows: 2 oz. each of sweet marjoram, winter savory, dried parsley, thyme, $\frac{1}{2}$ oz. of bay leaves, $\frac{1}{4}$ oz. celery seed, 1 oz. sweet basil and $\frac{1}{4}$ oz. lemon peel.—Mrs. E. D. Kelley, Winnetka, Ill.

SOUP HOTCH-POTCH.—Prepare 3 oz. pearl barley, 1 small cabbage, 2 carrots, 2 onions, 1 small turnip, parsley and herbs, 2 oz. butter, 3 qts. of water, pepper and salt to taste. Put the barley on the fire in the water, scrape 1 of the carrots and put it aside in a little of the water. Chop all the rest of the vegetables fine, and when the water boils put them in with the butter and seasoning. There should be enough vegetables to make the soup thick. Boil the soup for 2 hrs., then put in the scraped carrot and boil another $\frac{1}{2}$ hr. Serves 8.—Mrs. Ernest D. Dean, Glen View, Ill.

HUNGARIAN SOUP.—Put 1 cup of German lentils in a saucepan with 2 cups of cold water or vegetable stock, and let boil for an hr. If the water is absorbed before the lentils are tender, add a little more. At the end of the hr. pour over them 6 cups of hot water or stock. Put 1 tablespoon of butter in a frying-pan,

and when melted add 1 small onion, chopped fine, and 1 tablespoon of flour and 1 clove of garlic. When browned add this to the soup, and at the same time put in $\frac{1}{2}$ cup of diced potatoes. Let simmer gently for $\frac{1}{2}$ an hr., then press through a sieve, return to the fire, season well with salt and pepper, and add 1 tablespoon of lemon juice or reduced vinegar before serving.—Mrs. Roger Rawlings, Chicago Heights, Ill.

SOUP FOR INVALID.—Cut in small pieces 1 lb. of beef or mutton, or a part of both; boil gently in 2 qts. of water; and skim, and when reduced to a pt. strain it and season with a little salt, and take a teacup at a time.—Mrs. Frank Cress, Park Ridge, Ill.

JULIENNE SOUP.—Use 1 pt. of mixed vegetables. Cut the celery into thin slices, the turnip into $\frac{1}{4}$ -inch dice, and the carrot into $\frac{3}{4}$ by $\frac{1}{8}$ strips or straw, using only the orange part. Or cut carrot and turnip into $\frac{1}{4}$ -inch slices, and then into fancy shapes with small vegetable cutters. Cover with boiling water, add $\frac{1}{2}$ a teaspoon of salt and $\frac{1}{2}$ saltspoon of pepper, and cook until soft, but not long enough to destroy their shapes. Let a qt. of stock come to a boil; add the vegetables, the water and more salt, if necessary. Serve hot. In spring and summer use asparagus, peas, and string beans. It is quite important that the vegetables should be small and of uniform thickness, but if any require a longer time to cook, they should be cut into smaller pieces.—Mrs. Chris. Worthington, Des Plaines, Ill.

VARIATION I.—Wash and dry 3 carrots, 3 turnips, the white part of a head of celery, 3 onions, and 3 leeks; and cut into thin shreds 1 inch in length. Place the shreds in a stew-pan with 2 tablespoons of butter and a pinch of sugar, and stir them over a slow fire until slightly browned. Pour over them 3 qts. of clear stock and simmer gently for an hr., or until the vegetables are tender. Remove the scum and fat, and $\frac{1}{2}$ hr. before the soup is done add 2 lumps of sugar, 2 pinches each of salt and pepper, 2 cabbage leaves, lettuce, 12 leaves of parsley, cut like other vegetables after being immersed in boiling water for a minutes. Boil $\frac{1}{2}$ hr. longer, skim carefully, and serve with bread fried in dice shape.—Mrs. E. D. Kelley, Winnetka, Ill.

KLONDIKE SOUP.—The ingredients for this soup are: 1 qt. of sweet milk; $\frac{1}{2}$ can of corn, 1 teaspoon of salt, $\frac{1}{2}$ teaspoon of pepper, butter the size of 1 egg, 1 cup of cold boiled potatoes, cut fine (if convenient). Boil up once, pour over toasted bread dice, and serve.—Mrs. E. D. Bennett, Bartlett, Ill.

LEEK SOUP.—Cut 1 bunch of fresh leeks in $\frac{1}{4}$ -inch rings; cut 1 hard-boiled egg into rings. Place the leeks and 3 medium-sized potatoes, peeled and sliced, in a chafing dish or stew-pan, cover well with water, and cook 20 minutes. Highly season with salt and white pepper. Next add $1\frac{1}{2}$ pts. milk, and remove when almost to the boiling point. Put in the butter, size of a walnut, and sliced egg just previous to serving.—Mrs. A. C. Christy, Glen View, Ill.

CREAM OF LEEKS.—Wash 1 scant pt. of young leeks and cut them in small pieces. Melt 1 tablespoon of butter in the soup pot, add the leeks, and stir over a moderate fire; cook 5 minutes, but do not brown the leeks or butter; when bright green and wilted, add 2 qts. of stock, $\frac{1}{2}$ cup of rice, well washed, 1 teaspoon of chopped parsley, 2 cloves, and 1 bay leaf. Simmer very slowly for 1 hr. and rub through a puree sieve, moistening with more of the broth, if necessary. Return to the fire, add 1 teaspoon of salt and a dash of cayenne, and just before serving, add 1 pt. of rich, boiling hot milk. Pour over 24 tiny croutons, and serve.—Mrs. Castle Hopkins, Winnetka, Ill.

SCOTCH LEEK SOUP.—Strain 2 qts. of mutton broth; add to it 12 nice leeks, chopped fine, white and green together, and $\frac{1}{2}$ pt. of rolled oats; simmer for 1 hr.; press the whole through a fine sieve; return it to the fire; add a palatable seasoning of salt, and pour it into the tureen over the well-beaten whites of 2 eggs.—Mrs. Joseph King, Kenilworth, Ill.

LENTIL SOUP.—Put 4 carrots, 2 sliced onions, 1 chopped lettuce head, 2 oz. of butter into a stew-pan, and let them simmer 5 minutes; add 2 pts. of lentils (which have been soaked in cold water for 2 hrs.), and a pt. of stock, stew gently for $\frac{1}{2}$ hr. Fill up with $1\frac{1}{2}$ qts. of stock, and add the crumbs of 2 French rolls. When these are well soaked, rub all through a wire sieve or tammy cloth. Season to taste with pepper and salt, boil up once more, and serve.—Mrs. C. J. Jeffries, Winnetka, Ill.

VARIATION I.—Prepare $\frac{1}{2}$ pt. of lentils, 1 small onion, 1 sprig of parsley, 1 bay leaf, $\frac{1}{2}$ teaspoon of salt, 1 qt. of stock or $1\frac{1}{2}$ qts. of water, a sprig of thyme, 1 tablespoon of butter, 1 tablespoon of flour, 1 saltspoon of pepper. Wash the lentils; cover with cold water, and soak over night. In the morning, drain; add the stock and a pt. of water, the bay leaf, thyme, salt and pepper, and simmer until the lentils are tender (about 2 hrs.); press through a colander, then through a sieve; return to the kettle. Rub the butter and flour together; add to the soup; stir until boiling; add the onion, grated. Turn this into the soup tureen; sprinkle over the chopped parsley, and serve with croutons.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

CREAM OF LENTIL SOUP.—Wash 2 cups of Egyptian lentils, then let them soak in 2 qts. of water for 12 hrs. or more, leave them in this same water, and simmer gently over a slow fire. Put 1 tablespoon of butter in a frying-pan, and when melted add to it 2 large sliced onions, 2 carrots and 1 turnip, diced, and fry until a delicate brown; add these to the lentils, and let cook slowly for about 2 hrs. Press through a sieve, return to the fire, add 2 cups of milk, and just before serving, 1 tablespoon of whipped cream, and season with salt and pepper.—Mrs. Allan George, Park Ridge, Ill.

VARIATION I.—Soak 2 cups of lentils in cold water for several hrs., then place in a granite kettle, over a slow fire, with 2 qts. of water, 1 carrot, 1 onion, 3 whole peppers, a bunch of parsley, and salt to taste. Cook for 1 hr. and rub through a sieve; put some buttered toast in the tureen, pour over the puree, and serve.—Mrs. C. J. Jeffries, Winnetka, Ill.

RED-LENTIL SOUP.—Soak 2 cups of Egyptian lentils in water for 8 or 10 hrs., then drain, and shake dry. Put 2 tablespoons of butter in a saucepan and when melted add $\frac{1}{3}$ of the lentils, and stir well with a flat-ended wooden spoon, and after stirring a few moments, add the remainder. Pour on 6 cups of cooled water, in which leeks or onions have boiled, and let simmer for an hr., or until the lentils are tender; press through a sieve and return to the fire to re-heat. Smooth 1 teaspoon of flour with 1 teaspoon of butter, and add to the soup, season with salt and pepper, and a dash of nutmeg. Instead of the flour and butter, 1

well-beaten egg may be vigorously stirred into the soup after removing it from the fire. If Egyptian lentils cannot be obtained, canned or dried red kidney beans may be substituted.—Mrs. Joseph King, Kenilworth, Ill.

LENTEN SOUP.—Soak 1 qt. of black beans 12 hrs. Boil them in 3 pts. of water for 2 hrs., or until they are tender; then strain them through a fine wire sieve. Replace on the stove and boil for 10 minutes more, adding salt and pepper to the taste. Now pour into a warm tureen and add 2 hard-boiled eggs, cut into dice, 1 lemon, thinly sliced, and $\frac{1}{2}$ pt. of sherry. Serve at once.—Mrs. Frank Mullins, Franklin, Ill.

LETTUCE SOUP.—Chop 1 large head of lettuce and saute in 2 tablespoons of butter, with $\frac{1}{2}$ teaspoon sugar and $\frac{1}{2}$ teaspoon of vinegar; add the 2 teaspoons of flour, and, when blended with the butter, 5 cups of broth or water, gradually, season with 1 teaspoon salt, $\frac{1}{4}$ of pepper; when the lettuce is tender, add 2 yolks, beaten and diluted with $\frac{1}{2}$ cup cream; let thicken without boiling. Serve with croutons.—Mrs. May C. May, Mayfair, Ill.

CREAM OF LETTUCE SOUP.—Wash 4 small heads of lettuce, drain, chop; place them in a granite kettle with $\frac{1}{2}$ cup of butter and cook for 4 or 5 minutes, stirring lightly. Add 2 qts. of water, and season with salt, pepper, a bunch of parsley, and $\frac{1}{2}$ cup of rice. Cover the kettle, and cook for 40 minutes, then drain. Clean the kettle, pour the soup into it again, and let it come to the boiling point. Add 1 pt. of cream; stir up, and serve.—Mrs. C. J. Jeffries, Winnetka, Ill.

LOBSTER SOUP OR BISQUE OF LOBSTER.—2 lbs. of lobster, 1 qt. milk, 1 tablespoon butter, 2 tablespoons flour or corn starch, 1 teaspoon salt, 1 saltspoon white pepper, $\frac{1}{4}$ saltspoon cayenne pepper, 1 pt. of water. Remove the meat of the lobster from the shell and cut the tender pieces into $\frac{1}{4}$ -inch dice. Put the ends of the claw meat and any other tough, hard parts, with the bones of the body, into 1 pt. of cold water, and boil 20 minutes, adding more water as it boils away. Put the coral on a piece of paper, and dry it in the oven. Boil 1 qt. of milk, and thicken it with 1 tablespoon of butter and 2 of flour or cornstarch. Boil 10 minutes. Strain the water from the bones and add it to the milk.

Add the salt and pepper, using more, if high seasoning is desired. Rub the dried coral through a strainer, using enough to give the soup a bright, pink color. Put the green fat and lobster dice into the tureen, and strain the boiling soup over them. Serve immediately. If you do not like so much of the lobster prepare in following manner: Cut only $\frac{1}{2}$ of the meat into dice; chop the remainder, and pound it to a fine paste with the yolks of 2 hard-boiled eggs, 1 teaspoon of butter, a little salt, and pepper; beat 1 raw egg, and add enough of it to moisten the paste so that it may easily be made into balls the size of a nutmeg; let them simmer in the soup about 5 minutes, just enough to cook the egg.—Mrs. William Myers, Franklin, Ill.

LOBSTER BISQUE.—Cut meat of 1 lobster fine, dry and pound the coral, cook the shell in 3 pts. of white stock or water for $\frac{1}{2}$ hr., strain, add meat, coral, grating of nutmeg, 1 tablespoon each of butter and flour, a little white wine, $\frac{1}{4}$ tablespoon of salt, a dash of cayenne, 1 cup of hot cream, 1 teaspoon of anchovy paste, and 1 tablespoon of Madeira wine.—Mrs. Clark Mason, Bensenville, Ill.

LOBSTER CHOWDER.—4 or 5 lbs. of lobster, chopped fine; take the green part and add to it 4 lbs. crackers; stir into 1 qt boiling milk, add lobster, a piece of butter, $\frac{1}{2}$ size of an egg, a little pepper and salt, and bring to a boil.—Mrs. F. C. Winter, Winnetka, Ill.

LORNE SOUP.—Put 3 pts. of stock into a stew-pan with a carrot, a turnip, a small sprig of thyme, a bunch of parsley, and a little pepper and salt. Simmer gently for $\frac{1}{2}$ an hr. Mince and pound in a mortar all the remaining white meat of a cold roast turkey with the yolks of 2 hard-boiled eggs, crumbs of $\frac{1}{2}$ roll, which has been soaked in milk and pressed dry, 2 oz. of blanched and pounded almonds. Strain the soup, and return to the saucepan. Stir the pounded ingredients thoroughly into it, simmer gently for a few minutes, and serve.—Mrs. E. D. Kelley, Winnetka, Ill.

MACARONI SOUP (Italian Style).—Put 4 sticks of macaroni into a saucepan with 1 tablespoon of butter and 1 onion. Boil until the macaroni is tender; when done drain and pour over it 2

qts. of good broth, beef, chicken, etc. Place the pan on the fire to simmer for about 10 minutes. Add a little grated Parmesan cheese and serve.—Mrs. E. D. Kelley, Winnetka, Ill.

VARIATION I.—Break 4 slices of macaroni into small pieces about 1 inch long. Put them into boiling water and let them cook for 25 minutes. Strain and put them into the soup tureen and pour over $1\frac{1}{2}$ pts. of boiling bouillon. Serve with this grated Swiss or Parmesan cheese on a separate dish.—Mrs. Robert Randall, 908 S. 8th Ave., Maywood, Ill.

MACARONI SOUP WITH STOCK UNTHICKENED.—1 qt. stock, seasonings, $\frac{1}{4}$ cup macaroni, cut in $\frac{1}{2}$ -inch pieces. Cook macaroni until tender in boiling salted water, add to seasoned stock.—Mrs. Frank Mullins, Franklin, Ill.

ORDINARY RULE FOR MEAT SOUP.—In making meat soup use 1 qt. of cold water to each lb. of meat and bone. If the liquid boils away in cooking, add boiling water; as lukewarm or cold water injures the flavor. Parsley, celery, pounded and bruised, put into soup a few minutes before done gives a nice color. Grated carrot, burnt sugar or pounded spinach gives the same result.—Mrs. E. D. Kelley, Winnetka, Ill.

MEAT SOUPS.—Put the meat into cold water and allow it to boil slowly, then simmer for 3 or 4 hrs. When the albumen rises it must be skimmed again and again, until it is perfectly clear. Make soup in a granite or enamel-lined kettle; it is healthier and the color is clearer. Do not use too much salt. Add the onions as soon as the soup boils. When making a thick soup, the rice, vermicelli, etc., should be partly cooked before adding.—Mrs. E. D. Kelley, Winnetka, Ill.

MILK SOUP.—The various soups known as creams are usually about $\frac{1}{2}$ milk, and $\frac{1}{2}$ meat or vegetable stock, slightly thickened with flour, which has been blended with fat; for example, the tough, flabby portions and white bodies, cream, like soup, and just before serving season with 1 teaspoon salt and 3 shakes of pepper. Chop coarsely, the whites of 4 or 5 hard-boiled eggs, and add to the soup. When ready to serve sprinkle each portion with the grated yolks.—Mrs. Roger Rawlings, Chicago Heights, Ill.

VARIATION I.—Prepare 1 cup of milk, 1 cup vegetables, water or other liquid, 2 tablespoons flour, $\frac{1}{4}$ cup vegetable water, fat, and $\frac{3}{4}$ of the milk over the fire to heat; mix the flour smoothly with the remaining milk; stir it into the scalding liquid, and stir constantly, until it thickens; stir in the vegetable pulp; season to taste with salt and pepper, and serve.—Mrs. Frank Cress, Park Ridge, Ill.

MILK AND CHERVIL SOUP.—Boil with salt and pepper 1 qt. of milk and pour it in the tureen over browned bread. Sprinkle chopped chervil on the top, and serve.—Mrs. A. C. Christy, Glen View, Ill.

RIVEL MILK SOUP.—Put on to boil 1 qt. or more of milk with a little water. Prepare egg rivels by taking some flour, a pinch of salt, and 1 egg, and stirring them together until the mass forms into little ‘rivels;’ add these to the boiling milk, salt to taste, and let boil until the rivels are done.—Mrs. J. S. Putnam, Wheeling, Ill.

PUREE MONGOLE SOUP.—Put 1 can of tomatoes in a saucepan and with it 2 cups of strong vegetable broth, 1 stalk of celery, 1 slice of onion, 1 bay leaf, 3 allspice, 3 cloves, salt and pepper, and let cook slowly for $\frac{1}{2}$ an hr. Pour the liquid through a sieve, pressing with it as much of the tomato as will go, reserving the celery. Return to the saucepan, add 1 tablespoon of reduced vinegar, 1 tablespoon of boiled peas, 1 tablespoon of canned string beans, split in $\frac{1}{2}$, and the cooked stalk of celery, shredded, into thin strips 2 inches long; let simmer for 5 minutes, season with salt and pepper; add 1 tablespoon of butter, remove from the fire, and beat vigorously into the soup 1 well-beaten egg.—Mrs. Chris. Worthington, Des Plaines, Ill.

MULLIGATAWNEY SOUP.—This is an Indian soup, and means “pepper pot.” It can be made from veal, calf’s head, chicken or rabbit. Use 1, or a mixture of 2 or more of these varieties of meat. Mulligatiwney soup should always be very highly seasoned with onions, curry powder, and apples, or lemons, or some strong acid fruit. The best portions of the meat are usually removed as soon as tender, and served with the strained soup. Rice should also be served with this soup.—Mrs. Joseph King, Kenilworth, Ill.

MUTTON BROTH.—To 1 lb. of finely chopped lean mutton, including some of the bone, add 1 pt. of cold water and a little salt; let cook slowly for 3 hrs., adding water from time to time, if necessary, allowing but a $\frac{1}{2}$ pt. of liquid when done. Then strain through a piece of muslin, and when cold remove the fat. If liked, it may be served cold in the form of jelly.—Mrs. Hawthorn, 143 S. 16th Ave., Maywood, Ill.

VARIATION I.—Place in a kettle 3 lbs. of a neck of mutton from which the fat has been cut and chopped into small pieces, with 6 pts. of water. Boil, skim, set the pan to the back of the stove, let simmer for 1 hr. Add 3 oz. of washed rice, a turnip, and some celery. Simmer for 2 hrs. Strain free from fat; add salt, and serve.—Mrs. E. D. Kelley, Winnetka, Ill.

VARIATION II.—Cut the lean part and loin into small pieces, removing all the fat. Place 1 lb. of the meat in a saucepan with a pt. of cold water, and put it on the fire. Skim. Boil 2 hrs., strain, add flavor. When the broth begins to boil, add a teaspoon of pearl barley.—Mrs. C. J. Jeffries, Winnetka, Ill.

A NEW YORK SOUP.—Add 1 pinch of salt and a teaspoon of sugar to a qt. of milk. Thicken slightly with 2 ozs. of butter. Just before taking up stir in the yolks of 2 eggs. Toast 6 circular slices of bread, sprinkle with sugar and put them into the oven for a couple of minutes. Pour the soup over the toast and serve.—Mrs. C. J. Jeffries, Winnetka, Ill.

NOODLE SOUP FOR FOUR PEOPLE.—Take 1 egg, 1 teaspoon of milk, and $\frac{1}{4}$ teaspoon of salt; mix in flour until very stiff, then roll as thin possible, the thinner the better. Sprinkle a little flour on this sheet, and roll, then cut in very thin strips. Throw them into the boiling broth, where a piece of meat and bone has been boiled good and tender. Let noodles boil 2 minutes. Season with parsley.—Mrs. Ralph Charters, Park Ridge, Ill.

NORMANDY SOUP.—Put 3 pts. of water into a saucepan with a tablespoon of fat saved from the drippings; salt and pepper. When it boils put in a $\frac{1}{4}$ of a small Savoy cabbage, cut up in thin slices, 1 large potato, and 3 medium-sized leeks, cut into dice shaped pieces. Let boil slowly for 1 hr. Brown in the oven some sliced

bread, as indicated, for croutons. Put it in the tureen, pour over the boiling soup, and serve.—Mrs. E. D. Kelley, Winnetka, Ill.

NUT SOUP.—Break into small pieces 1 cup of hickory and 1 of almond nuts. Simmer in 2 pts. of water, seasoned with $\frac{1}{2}$ teaspoon of salt, a slice of onion and 2 stalks of celery. When tender, add 1 cup of rich milk or cream. May be strained or not.—Mrs. E. D. Kelley, Winnetka, Ill.

VARIATION I.—Simmer 1 pt. of lima beans gently in just sufficient water to cook and not burn, until they have fallen to pieces. Add more boiling water, if necessary. When done, rub the beans through a colander. Add nut soup stock to make the proper consistency, and salt to taste. Re-heat, and serve. A heaping tablespoon of sago, previously soaked in cold water, may be added to the soup when it is re-heated, and the whole cooked until the sago is transparent.—Mrs. E. D. Kelley, Winnetka, Ill.

NUT SOUP STOCK.—This consists of the concentrated, soluble portions of choice nuts, and is a perfect substitute for meat stock. Can be used by itself or with vegetable products. It may be used the same as extract of beef. Dissolve in hot or cold water. Add the water slowly at first, 1 part stock to 10 of water.—Mrs. C. D. Kelley, Winnetka, Ill.

ONION SOUP.—Let 1 qt. of water and several peeled and chopped onions come to a boil, drain, and put back into the pan. Pour over the onions 2 qts. of boiling water and let cook until very tender, adding a tablespoon of salt. When done add a cup of rich cream; let come to a boil. A few minutes before serving remove the pan from the fire, add the yolks of 2 eggs, a generous lump of butter, mixed with a little flour, a dash of pepper, and a pinch of sugar. Let it come to a bubble, and serve.—Mrs. E. D. Kelley, Winnetka, Ill.

VARIATION I.—Put 1 tablespoon of butter in the frying-pan. When hot, add 1 finely chopped onion; fry until nicely browned. Put 1 qt. of soup stock, made from odds and ends of cold meat, into a stew-pan; add the fried onion and cook for 15 minutes. Strain, return to the fire, add 1 tablespoon of flour wet in a little cold water to thicken, and boil for 5 minutes longer. Season with

$\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon of pepper. Cut 2 slices of stale bread into dice; brown the dice in the oven, put them in the soup tureen, pour the soup over them at once before they become soft.—Mrs. L. C. Crawford, 1003 S. 3rd Ave., Maywood, Ill.

BROWN ONION SOUP.—Peel and cut in thin rings 6 Spanish onions, fry them in butter till tender and brown. Lay them on a hair sieve, so as to drain off the butter. Put the into a kettle with 5 qts. of water, boil for 1 hr., stirring often. Season with salt and pepper. Rub the crumbs of a roll through a colander, and add to the soup, stirring constantly. Boil 2 hrs. longer. Ten minutes before you serve it, beat the yolks of 2 eggs with 2 spoons of vinegar and a little of the soup. Pour it in by degrees, stirring it one way.—Mrs. C. J. Jeffries, Winnetka, Ill.

ONION AND CELERY SOUP.—Cook 1 cup of celery, 2 onions, finely chopped, with 1 qt. of water, until very tender; add 1 qt. of rich milk; season with butter, salt and pepper; serve hot.—Mrs. E. D. Kelley, Winnetka, Ill.

ONION SOUP WITH SALT PORK.—Cut a small piece of lean salt pork into $\frac{1}{2}$ -inch squares. Put into a soup kettle with sufficient water for soup. Add 12 good-sized onions, pared and sliced fine. When done add 1 egg, beaten well. Serve at once. Other meat can be used, if desired.—Mrs. E. D. Kelley, Winnetka, Ill.

OX TAIL SOUP.—Cover 1 large or 2 small ox tails—well washed and jointed—with cold water, heat slowly, and skim several times. Have ready 4 or 5 large onions, 1 sliced, the others left whole, 1 medium-sized parsnip, cut in half, 2 or 3 medium-sized carrots, quartered, 1 tablespoon barley and 2 bay leaves; parsley may be substituted for bay leaves. Let boil gently until the meat is tender, adding boiling water as it cooks away—about 4 hrs. Half an hour before it is done throw in a small cup of diced potatoes, a little celery, and season to taste with salt and red pepper. Serve with a bit of meat and a section of carrot in each plate, omitting parsnip and whole onions. The latter may be removed and served as a vegetable.—Mrs. Bianca Pessinger, 124 S. 20th Ave., Maywood, Ill.

VARIATION I.—Brown 3 oz. of butter, put in 2 carrots, 1 parsley root, 3 small onions, 1 bunch parsley and some celery previously peeled and cut up; also a little thyme, 3 bay leaves and a spoonful of whole pepper. Allow all to brown in the butter. Pour over 1 pt. of water, and, if desired, thicken with a little flour moistened in a little water. Then add 5 pts. water, together with 2 ox tails, well washed and jointed. Allow to cook slowly until the meat leaves the bone. As it boils down, add more water. Salt to taste. Strain the soup and serve with a piece of meat in each plate.—Mrs. Alma Hummeland, 14 S. 19th Ave., Maywood, Ill.

OYSTER BISQUE.—Chop 1 qt. of oysters and put in a pan with 1 bay leaf, 1 sprig parsley, 1 stalk celery, 1 slice small onion, white pepper, cayenne, salt, blade of mace, $\frac{1}{2}$ pt. of chicken stock, and some of the liquor of the oysters. Cook 20 minutes. Put 1 scant pt. bread crumbs (no crust) and $\frac{1}{2}$ pt. of chicken stock in another pan, cook slowly 20 minutes. Now strain liquor from first pan into the second, pressing all liquor from oysters; cook 10 minutes. Reserve $\frac{1}{2}$ cup of cream; put the rest of a qt. to heat in a double boiler. When the contents of pan containing oysters have cooked 10 minutes, rub through a fine sieve, and add 1 tablespoon of flour, and 2 tablespoons of butter; return to the fire; stir until it boils, then add the hot cream and set back to a cool place. Add the $\frac{1}{2}$ cup of cold cream to the well-beaten yolks of 4 eggs, and stir into the bisque; cook 1 minute, stirring all the time.—Mrs. C. J. Jeffries, Winnetka, Ill.

PARSNIP SOUP WITH STOCK.—Stew $\frac{1}{2}$ doz. sliced parsnips, 2 onions, 6 sticks of celery, and 2 qts. of stock until tender, about 2 hrs., then drain and press them through a coarse sieve and return the puree to the soup. Let boil, season with a little salt and pepper or cayenne, and serve very hot. A little boiling milk, a little tomato, or a tablespoon of chili vinegar may be added, if desired.—Mrs. E. D. Kelley, Winnetka, Ill.

CREAM OF PARSNIPS.—Wash thoroughly and scrape 2 parsnips, cut in small pieces and boil till tender, rub through a sieve into a qt. of hot milk, adding 1 cup of the water in which the parsnips were boiled. Season with pepper, salt, a dash of nutmeg, if desired, and a pinch of powdered cloves; thicken with 2 table-

spoons of flour, mixed with a little cold water, and boil 5 minutes.—Mrs. C. J. Jeffries, Winnetka, Ill.

PEA SOUP.—Soup made of the yellow split peas is nourishing, delicious, and cheap. A $\frac{1}{2}$ pt. of peas will make a generous supply for 4 persons. Pick, wash and cover them well with cold water in a porcelain or agate stew-pan and set it over a slow fire. When the water comes to a boil change it, add salt, cook gently till the peas are quite tender—say, $2\frac{1}{2}$ hrs., adding water as it boils off; pass through a colander, season with salt, pepper and a little celery salt; put in about 2 oz. butter, thin down to an agreeable consistency with sweet milk, boil up once more, else the milk will sour easily. White beans can be used after the same recipe, only soak the beans over night, cook longer, and change the water three times.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

PEA SOUP, WITH BREAD AND BUTTER CRISPS.—Cut $\frac{1}{4}$ lb. fat bacon into small dice, slice an onion very fine, and fry with the pork for 10 minutes, stirring often. To a cup of split peas that have been soaked over night in cold water, add 2 qts. water; into this turn the fried pork and onion, and boil until the peas are reduced to a pulp, then rub through a coarse sieve, return to the fire, add 2 rounded tablespoons of rolled cracker, a sprig of parsley and a level saltspoon of white pepper. If the bacon has not sufficiently seasoned it, add salt, simmer for 10 minutes, and serve with bread and butter crisps.

Crisps.—Trim off all crusts from a loaf of baker's cream bread, butter 1 end of the loaf, and with a sharp knife cut the thinnest possible slices. Roll the slices closely and fasten with a wooden toothpick, brown in the oven, and serve with the soup, either hot or cold.—Mrs. Bianca Pessinger, 124 S. 20th Ave., Maywood, Ill.

GREEN PEA SOUP.—Cover a qt. of green peas with hot water and boil with a small onion until they mash easily; mash and add 1 pt. of stock or water. Cook 2 tablespoons butter and 1 of flour until smooth, but not brown; add to the peas, and then add 1 cup of cream and 1 of milk; season, and let boil up nice. Strain and serve.—Mrs. Belle Thompson, 160 S. 19th Ave., Maywood, Ill.

IONIA PEA SOUP.—Add 1 qt. of dried peas to 5 of water and boil 4 hrs. Cut up 3 large onions, 2 heads of celery, 1 carrot, and

2 turnips, and add to the boiled peas and water. Season with salt and pepper. Boil 2 hrs. more, thinning with water if necessary. Strain and add 1 tablespoon of butter. Serve hot, with dice of toast.—Mrs. C. J. Jeffries, Winnetka, Ill.

GREEN PEA SOUP WITH STOCK.—Wash the neck of lamb in cold water and put it into a soup-pot with 6 qts. of cold water. Add 2 tablespoons of salt, let boil gently for 2 hrs., and skim; add 1 qt. of shelled peas, a little pepper; cover and let boil for $\frac{1}{2}$ hr.; scrape the skins from a pt. of young potatoes; slice and add them to soup, cover and let boil $\frac{1}{2}$ hr. longer. Work butter size of an egg and a dessertspoon of flour together, and add to soup 10 minutes before taking off the fire.—Mrs. E. D. Kelley, Winnetka, Ill.

PENNSYLVANIA PEA SOUP.—Put 1 qt. of full-grown peas in a saucepan with 3 pts. of boiling water and a little mint. Do not cover, and let boil rapidly, until peas are tender. Skim frequently, press the whole through a coarse sieve and return to the fire, letting it boil up once more. To this add a lump of sugar, and salt and pepper. Serve hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

RICE AND PEA SOUP.—Put 1 cup of washed rice in a granite-pan, allow it to boil gently until tender. Put 1 pt. of young peas into another saucepan and stew until tender. When both vegetables are cooked, put them together and add 1 pt. of hot water. Let boil, remove the pan to the side of the fire, and stir in, quickly, the yolk of an egg, beaten, with 1 pt. of cream. Season to taste with salt and pepper, and a pinch of sugar. Pour over toasted brown bread, cut in small squares.—Mrs. C. J. Jeffries, Winnetka, Ill.

PEA AND VERMICELLI SOUP.—Pass 1 pt. of cooked peas through a wire sieve. Put in a saucepan with 1 qt. of milk. Boil separately 2 oz. of large, white vermicelli for 10 minutes in salted water. Drain, put with the soup, boil 10 minutes longer, skim and serve.—Mrs. C. J. Jeffries, Winnetka, Ill.

PEANUT SOUP.—Melt 1 large tablespoon of butter in a double boiler, stir in 1 tablespoon of flour and 1 pt. of milk; when very hot, add the pounded meats of 1 pt. of shelled peanuts. Cook

15 minutes longer; season to taste with pepper and salt, and serve.—Mrs. E. G. Harris, Winnetka, Ill.

PEPPER POT.—Boil tripe the day before you wish to make soup. To 1 qt. of tripe, cut into small dice, add 1 qt. of sliced raw potatoes, and 1 chopped onion. To this add 2 qts. of water, or chicken stock is better. Boil until potatoes are done. A few minutes before you are ready to serve, add dumplings and Worcester-shire sauce, to taste.—Mrs. Roy Allen, Plain View, Ill.

DUMPLINGS.—Mix with a tablespoon 1 pt. of flour, a little salt, and 1 heaping spoon of baking powder, mixed with sweet milk. Do not make too stiff; drop into the soup with spoon. Add butter if not rich enough. Do not let boil too long, or they will be hard.—Mrs. Roy Allen, Plain View, Ill.

POTATO SOUP.—Steam 6 large potatoes and rub through a strainer when tender. Boil 2 qts. of milk, to which a little onion has been added. Take out the onion and add milk, gradually, to the potatoes. Put all back in the pan, and bring to a boil again. Melt $1\frac{1}{2}$ oz. of butter in another pan, rub in 4 tablespoons of flour, and seasoning to taste. Add to the soup and strain, if lumpy. Add a little more butter, and sprinkle chopped parsley on top.—Mrs. Roger Rawlings, Chicago Heights, Ill.

VARIATION I.—Cook 3 potatoes until soft, mash thoroughly. Scald 1 qt. of milk with 2 slices of onion, remove onion, add to the potatoes, and thicken with 2 tablespoons of flour; season to taste; add 3 tablespoons of butter and a teaspoon of chopped parsley. Serve at once.—Mrs. Ed. Barton, Plain View, Ill.

VARIATION II.—Boil 3 sliced, medium-sized potatoes until they can be rubbed through a colander; add 1 cup cream to the potato water; add the potatoes, and rub 1 egg into a pt. of flour, forming tiny balls; sprinkle these into the boiling soup; season, and add butter and parsley to taste.—Mrs. Roger Baker, 1334 Otto Blvd., Chicago Heights, Ill.

VARIATION III.—Boil 5 medium-sized potatoes, put them through a colander, add $1\frac{1}{2}$ cups milk, a lump of butter the size of an egg, pepper and salt; beat 10 minutes; add 1 qt. of milk, warmed; let come to a boil and add parsley, chopped fine. Serve immediately.—Mrs. Conklin, 514 N. 5th Ave., Maywood, Ill.

CREAM OF POTATO SOUP.—Put $1\frac{1}{2}$ cups of mashed potatoes into the top of a double boiler; add 2 cups of boiling milk and 1 teaspoon of grated onion; as soon as it boils add 2 cups of boiling water, 1 teaspoon of salt, $\frac{1}{4}$ teaspoon white pepper, 1 tablespoon each of butter and flour, which have been rubbed together. Stir until creamy, add 1 tablespoon of chopped parsley and dust with a little paprika. Serve with croutons.—Mrs. Clark Mason, Bensen, Ill.

GERMAN POTATO SOUP.—Cook 1 leek and 4 or 5 potatoes in a qt. of water. Pour off the water and mash the potatoes and leek, return the water and set on the stove again. Put a tablespoon of water in a spider and add a chopped onion; simmer until the onion is done, but not brown; add a few cracker crumbs and brown it nicely; add $1\frac{1}{2}$ cups milk, season, and add to the soup. This is almost equal to oyster stew.—Mrs. Robt. McLelland, Wheeling, Ill.

IOWA POTATO SOUP.—Boil 1 doz. small, peeled potatoes in 1 qt. of water until done; mash and pour all through colander; add 1 qt. of sweet milk and 1 pt. of beef broth; butter size of an egg; season with salt and pepper.—Mrs. C. J. Jeffries, Winnetka, Ill.

POTATO AND CELERY SOUP.—Boil 6 medium-sized potatoes in 3 pts. of water, with as much as celery as desired. When tender, put them through a strainer, add 1 pt. of sweet cream or milk, salt, pepper and butter to taste. Serve hot.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

POTATO SOUP WITH MEAT DUMPLINGS.—3 large pared potatoes brought to boil and water poured off. Put into 2 qts. of water and a little butter or same quantity of stock. Brown 1 large onion, cut into cubes and fried with 2 tablespoons of flour in drippings until rich brown, add to soup; season to taste. For dumplings take $\frac{1}{2}$ lb. Hamburg steak, butter size of egg, rubbed to cream, yolks of 2 eggs, $\frac{1}{2}$ cup soaked and squeezed bread, a little salt, and stiffly beaten white of 1 egg. Mix very thoroughly and drop with tablespoon into boiling soup about 10 or 15 minutes before serving.—Mrs. Elizabeth Cullis, 418 S. 20th Ave., Maywood, Ill.

SWEET POTATO SOUP.—Let onion, chopped fine, simmer in 1 tablespoon of butter, add $\frac{1}{2}$ tablespoon of flour. To this add a pt. of milk, stirring it to a creamy consistency. Then add 3 or 4 mashed potatoes; strain; heat again, stirring well.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

POTAGE A LA REINE.—Mix together the yolks of 3 hard-boiled eggs, $\frac{1}{2}$ cup cracker crumbs, and $\frac{1}{4}$ cup milk, until smooth; add the whites and 1 cup of chicken meat, chopped very fine, and pressed through a colander. Add 1 qt. of chicken stock and season to taste. Lastly, add 1 pt. of cream and serve as soon as hot.—Mrs. Helen E. Putnam, 4503 Forest Ave., Chicago, Ill.

POULETTE SOUP.—Melt 3 tablespoons of butter, add 3 tablespoons each of diced celery, turnip and carrot, 1 tablespoon of minced onion, a bay leaf, a blade of mace and a bit of parsley. Cook slowly 20 minutes. Blend 3 tablespoons of flour, and with it pour over gradually 3 pts. of milk, season with salt and pepper, and cook in a double boiler 20 minutes longer; then strain and add 2 egg yolks beaten with $\frac{1}{2}$ cup cream.—Mrs. Emma McIntyre, 430 S. 20th Ave., Maywood, Ill.

PUMPKIN SOUP.—To 1 cup cooked pumpkin add 1 qt. of milk; cut the pumpkin into small pieces, sprinkling lightly with salt, and cook in boiling water 5 minutes; drain off the water, mash thoroughly, and stir in a tablespoon of hot, melted butter; pour boiling milk over croutons, arranged in a soup dish, and add the pumpkin, stirring the whole well together. Serve at once.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

QUEEN VICTORIA'S FAVORITE SOUP.—Chop 1 cup of cold baked chicken as fine as possible; add 1 pt. of chicken broth, 1 cup sweet cream, and salt and pepper to taste, and just before serving, add the yolks of 3 hard-boiled eggs, mashed fine.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

RABBIT SOUP.—Cut off the legs and shoulders, divide the body down the back and then across, wash it in lukewarm water, and wipe it dry. Then put it in a frying-pan with a little butter or drippings; fry it a nice brown; put it in a soup-kettle with a carrot, grated, 1 onion, sliced, 4 cloves, 2 blades of mace, 2 doz. peppercorns, a bunch of thyme and parsley, 2 thin slices of bacon, and 3

qts. of cold water. Bring all to a boil, and set aside to simmer for 3 hrs. Skim well, and when the meat is tender, take it out, cut off the back and upper part of the legs, cut into small pieces and set it aside. Take the rest of the meat from the bone, and pound it in a mortar with an oz. of butter and 2 tablespoons of flour, moistened with a little soup; when well mixed, stir it in the soup, and let it simmer 15 minutes longer; then season with salt to taste; strain through a sieve. Put in the meat and set aside; add a tablespoon of tomato or mushroom catsup and a glass of wine, and serve.—Miss C. Lucile Paddock, 1334 Otto Blvd., Chicago Heights, Ill.

RHODE ISLAND CHOWDER.—Cook fat salt pork ($\frac{1}{4}$ lb. cut in 3-inch cubes), with 1 large onion, sliced, and $\frac{1}{2}$ cup of water, 10 minutes; drain and reserve liquor. Wash 1 qt. clams and reserve liquor. Parboil 4 cups potato cubes, and drain. To potatoes add reserved liquors, hard part of clams, finely chopped, and 2 cups of boiling water. When potatoes are nearly done add 1 cup stewed and strained tomatoes, $\frac{1}{4}$ teaspoon soda, soft part of clams, 1 cup each scalded milk and cream, 2 tablespoons of butter, salt and pepper to taste. Split common crackers, soak in enough cold milk to moisten, and heat in chowder.—Mrs. E. G. Harris, Winnetka, Ill.

RICE SOUP.—Boil a shank for soup and season with salt, pepper and parsley. At the same time take $\frac{1}{2}$ a cup of rice, put it into a bag big enough to hold 3 cups. Tie the bag and put in a pot of water to cook. When done, take the meat out of the soup and put the rice into it. The soup will be nice if you have chicken instead of beef.—Mrs. Annie Prior, 3832 Langley Ave., Chicago, Ill.

CREAM OF RICE SOUP.— $\frac{1}{2}$ cup rice, 1 qt. stock, 1 qt. milk, 1 tablespoon butter, $\frac{1}{2}$ small onion, salt and pepper to taste. Put rice and cold stock on to heat. When boiling, add onion, pepper and salt and butter. Boil for $\frac{1}{2}$ an hr., and serve hot.—Mrs. Harry J. Powers, 4843 Grand Blvd., Chicago, Ill.

SAGO SOUP.—Heat to a boiling point 2 qts. of beef, sprinkle into it gradually $\frac{1}{2}$ cup of sago; boil 5 minutes, then set the kettle in a double boiler for $\frac{1}{2}$ hr. Skim; serve hot.—Mrs. E. D. Kelley, Winnetka, Ill.

VARIATION I.—Wash $\frac{1}{4}$ lb. of the best pearl sago thoroughly. Stew it quite tender in water or thick broth (about 1 qt. of liquid poured on it cold and heated very slowly); then mix with it a pt. of boiling cream and the yolks of 4 eggs. Put the whole in 2 qts. of strong, boiling veal or beef stock.—Mrs. E. D. Kelley, Winnetka, Ill.

SALMON SOUP.—Put 1 qt. sweet milk in a granite kettle and set it on the stove until the milk comes to a boil, then add $\frac{1}{2}$ can of salmon and 3 or 4 rolled soda biscuits; let it all boil for 3 minutes, add pepper and salt, and serve.—Mrs. Anna Peterson, 2358 Indiana Ave., Chicago, Ill.

VARIATION I.—Boil 1 tablespoon of onion in 1 qt. milk for 10 minutes; remove the onion; thicken with 1 tablespoon of butter and 2 of flour; add $\frac{1}{2}$ can of chopped salmon, 1 teaspoon salt, and a little pepper; cook 10 minutes, rub through a strainer or colander, and serve with brown crackers.—Mrs. J. Pento, 510 E. 37th Place, Chicago, Ill.

CREAM OF SALMON SOUP.—Boil soft in salt water 1 lb. of salmon and chop up very fine. Boil hard 2 eggs, mash the yolks and press them through a strainer, add the whites, 1 oz. of butter, 1 oz. of flour, and soften with $\frac{1}{2}$ pt. of soup stock; boil up again and strain; add the salmon meat and bring to a boil. Pour over toasted squares, and serve.—Mrs. K. Hansberg, 3441 S. Dearborn St., Chicago, Ill.

PUREE OF SALMON.—Remove the oil, bones and skin from $\frac{1}{2}$ can of salmon, chop the salmon very fine. Heat together for 10 minutes 1 slice of onion, 1 qt. of milk, and then remove onion. Melt 1 tablespoon of butter, add 2 tablespoons of flour, 1 teaspoon of salt, pepper to taste; mix well, and add the milk; add the salmon, and when thoroughly heated, strain, and serve.—Mrs. Theresa Hampton, 107 W. 29th St., Chicago, Ill.

ST. ALBANS SOUP.—Boil in 1 pt. of water 4 small grated carrots, a bay leaf, 4 cloves and a slice of onion for 1 hr. Rub through a sieve; add 1 qt. of rich milk, and when it begins to boil add 2 tablespoons of flour and 3 tablespoons of soft butter, rubbed together until smooth.—Mrs. A. C. Christy, Glen View, Ill.

ST. GERMAIN SOUP.—Take 2 cans of peas, reserving $\frac{1}{2}$ cup of them, and put them in a double boiler with 1 onion cut in 4 pieces, with a clove stuck in each, 1 tablespoon of salt, 1 saltspoon of pepper, 1 teaspoon of sugar, 1 bay leaf, and a sprig of parsley; cover, and let cook for $\frac{1}{2}$ an hr., then mash the contents of the double boiler with a potato masher, and add to them 6 cups of water, and when this boils, add to the soup 2 tablespoons of butter and 2 of flour, rubbed together; stir well, and cook for 15 minutes, then press through a sieve. Return to the double boiler, add 2 cups of milk, the $\frac{1}{2}$ cup of peas, drained dry, and reheat seasoning afresh before serving, with croutons.—Mrs. E. D. Bennett, Bartlett, Ill.

VEGETABLE OYSTERS—SALSIFY SOUP.—Clean by scraping; chop into small pieces and boil in salted water until tender. Add milk, butter and salt. Bring to a boil, and serve.—Mrs. F. F. Hackett, 2172 Prairie Ave., Chicago, Ill.

SCOTCH BROTH.—Put 2 qts. of water in kettle, and when at boiling point add $\frac{1}{2}$ cup of pearl barley, which has been tossed in hot butter in a frying-pan for 5 minutes, and let cook slowly. Cut up 2 carrots, 2 turnips, and 3 large onions, and fry in 2 tablespoons of butter. Chop a sprig of parsley very fine, and put with the other vegetables into the barley and water. Let cook slowly for 2 hrs., season with pepper and salt, and serve. A $\frac{1}{2}$ teaspoon of soup-browning improves the appearance of the broth.—Mrs. Roger Rawlings, Chicago Heights, Ill.

VARIATION I.—Take $\frac{1}{2}$ cup barley, 4 qts. cold water, bring this to a boil and skim, then put in a neck of mutton and boil $\frac{1}{2}$ hr.; skim well the sides of the pot also; have ready 2 carrots, 1 large onion, 1 small head cabbage, 1 bunch parsley, 1 sprig celery top; chop all these fine, add your chopped vegetables; pepper and salt to taste. This soup requires 2 hrs.—Mrs. E. D. Kelley, Winnetka, Ill.

SQUIRREL SOUP.—Allow 1 large or 2 small squirrels, well washed and jointed, to 2 qts. of cold water, and 2 tablespoons of salt. Put to cook directly after breakfast in kettle. Cover closely and set on the back of range to simmer, not boil. After 2 hrs., add the corn from 2 ears, 2 small Irish potatoes, 2 cups lima beans, 3

sprigs parsley, 3 celery stalks, and $\frac{1}{2}$ cup sliced okra. Keep closely covered, and as water evaporates, add enough to keep the original 2 qts. When squirrels have cooked to shreds, strain through a coarse colander to remove bones. Return to soup kettle, cover and continue to simmer until nearly time to serve. Then thicken with a dessertspoon of butter rolled in an equal quantity of flour. Those who like may add a teaspoon of powdered sassafras leaves. Have 2 slices of toast cut into inch squares, fried in butter, and placed in the bottom of hot tureen. Pour over them the soup, boiling hot, and serve immediately.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

SPINACH SOUP.—Use 1 pack of spinach, wash it thoroughly, and chop fine, put piece of butter in saucepan, size of an egg; when hot, add 1 onion, chopped fine; fry until brown, then add 2 tablespoons flour, stir a few minutes; add chopped spinach, stir well; then add 2 qts. water. Let it simmer $\frac{1}{2}$ an hr., put through sieve, season just before serving. Add 3 yolks, dissolved in 1 cup of cream.—Mrs. Nina Halfacre, 3622 Forest Ave., Chicago, Ill.

VARIATION I.—Always wash spinach in 5 or 6 waters. Boil 2 qts., uncovered, for 10 minutes in boiling salted water; drain, rinse with cold water, chop fine and rub through a colander into 3 pts. of boiling milk, melt 2 tablespoons of butter, add 3 heaping tablespoons of flour, then the soup, slowly; season with 1 heaping teaspoon salt and a little pepper.—Mrs. Joseph Hall, 3339 Vernon Ave., Chicago, Ill.

CREAM OF SPINACH WITH STOCK.—Chop and pound 1 pt. of cold, cooked spinach, to a soft paste. Put it in a stew-pan with 4 tablespoons of butter and a teaspoon of salt. Cook and stir for 15 minutes. Add 1 qt. of stock and 1 pt. of boiling water; let boil up and rub through a strainer. Set over fire again, and when boiling, add 1 tablespoon of butter and a teaspoon of sugar.—Mrs. E. D. Kelley, Winnetka, Ill.

SUMMER JULIENNE.—1 qt. of consomme, $\frac{1}{2}$ cup cooked onions, cut in rings, $\frac{1}{2}$ cup of cooked peas, $\frac{1}{2}$ cup of asparagus tips, $\frac{1}{2}$ cup of cooked string beans, salt and pepper. Heat the vegetables, put them into soup tureen and pour over the boiling soup. Serve at once.—Mrs. E. G. Harris, Winnetka, Ill.

SWISS SOUP.—Put 3 pts. of well-seasoned stock into a saucepan and heat. Make a batter with 3 eggs, well beaten, added to 2 tablespoons of flour, and thinned with 1 cup of milk. Beat well, and pour through a sieve, into the boiling soup. Season to taste.—Mrs. M. Hammen, 112 Loomis St., Chicago, Ill.

TAPIOCA SOUP.—4 small potatoes, 2 onions, 2 tomatoes or 1 pt., cook in 2 qts. of boiling water until tender, press through colander, return to water, add 2 cups milk, season with butter, salt and pepper, add 2 tablespoons tapioca after it has been soaked in cold water.—Mrs. Florence Davies, 426 S. 18th Ave., Maywood, Ill.

THREE WAYS TO PREVENT TOMATO SOUP FROM CURDLING.—1. By using soda in the tomatoes; 2, by pouring tomato juice into white sauce; 3, by not cooking after combining tomatoes and milk.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

TOMATO SOUP.—Have 1 can of tomatoes, 2 cups of boiling milk with teaspoon of soda stirred in, 1 small minced onion, 2 tablespoons of butter, rubbed in 1 of flour, pepper and salt to taste, a handful of dry bread crumbs, and 1 cup of boiling water; put tomatoes, onions, and hot water over fire, boil $\frac{1}{2}$ hr., strain, and rub through a colander, working tomatoes to a pulp; have milk, and butter, and flour boiled and kept hot; put pepper and salt in tomatoes, simmer 5 minutes, pour in tureen, then stir in crumbs, and pour in milk immediately before serving.—Mrs. Joshua T. Harper, 3642 Forest Ave., Chicago, Ill.

VARIATION I.—Put 1 qt. tomatoes in 1 qt. of boiling water; let them cook well, and scald 1 qt. of milk in a double boiler; when tomatoes are done, add 1 teaspoon of soda, and when it ceases to effervesce, add the hot milk with a generous lump of butter; salt and pepper to taste. Brown a few crackers, roll fine, add to soup; serve with small pieces of unbuttered toast. Time 30 to 40 minutes.—Mrs. Hattie Hargrow, 3719 S. Dearborn St., Chicago, Ill.

VARIATION II.—Take $\frac{1}{2}$ can of tomatoes, 1 qt. of stock in which fowl has been boiled, 1 tablespoon of corn starch, and 2 of cream, salt to taste; strain the tomatoes and add the corn starch, mixing till free of lumps; let it come to the boil, add the stock,

and bring gradually to the boiling point; lastly, add cream and salt.—Mrs. K. Harrington, 56 E. Elm St., Chicago, Ill.

VARIATION III.—To 1 qt. of cooked tomatoes add 1 qt. hot water; bring to a boiling point, add 1 teaspoon of soda, after which add 1 pt. of hot milk, and season.—Mrs. Robert S. Harris, 836 E. 45th St., Chicago, Ill.

VARIATION IV.—Have 1 qt. ripe tomatoes, 1 onion, 2 tablespoons flour, 2 of butter, 2 of sugar, 2 of salt, $\frac{1}{2}$ teaspoon of pepper, 3 pts. milk, 1 pt. water; boil tomato and onion in water $\frac{3}{4}$ hr.; add sugar, flour, salt, pepper and butter to the milk, and bring to a boil; pour this mixture into tomatoes to prevent curdling; serve with squares of toasted bread.—Mrs. Chas. Harris, 4501 Prairie Ave., Chicago, Ill.

VARIATION V.—Cut up medium-sized onion and 1 potato in small pieces and cook in a little salted water for 10 minutes; add 1 qt. milk and let come to a boil; in another pan heat a can of tomatoes and mix with milk at time of serving, seasoning to taste; thickening with 1 tablespoon of flour, if desired. Don't let boil after mixing, as there is danger of curdling.—Mrs. Jas. S. Hartman, 4330 Michigan Ave., Chicago, Ill.

CREAM OF TOMATO SOUP.—Cook 1 qt. can of tomatoes for $\frac{1}{2}$ hr., with a minced onion, and some sprigs of parsley. Pour through a strainer fine enough to keep back the seeds. Set the saucepan over fire with a tablespoon of sifted flour, and when smooth add slowly the liquid of tomatoes and a scant $\frac{1}{2}$ teaspoon of baking soda. Measure the soda with a very light hand; when the foaming stops, add a qt. of boiling milk, season to taste with salt and pepper, and pour into the tureen.—Mrs. D. E. Gentry, Glencoe, Ill.

VARIATION I.—1 can tomatoes boiled in a pt. of water for 15 or 20 minutes, then add $\frac{1}{4}$ teaspoon soda, heat 1 qt. milk with 1 large spoonful of butter, salt and pepper to taste and thicken with 1 tablespoon of sifted flour, stirred smooth in a little cold water. Strain the tomatoes through a wire sieve, and add to the thickened milk. Cut bread in small squares, $\frac{1}{4}$ inch thick, fry to a light brown in butter, and put in soup after pouring in the dish.—Mrs. Margaret Stearns, Maywood, Ill.

TOMATO AND MACARONI SOUP.—Break $\frac{1}{2}$ doz. sticks of macaroni into small pieces and drop into boiling water. Cook for an hr., or until perfectly tender. Rub through a colander, 2 qts. of canned or stewed tomatoes. When the macaroni is done, drain thoroughly, cut each piece into tiny rings and add to the strained tomatoes, season to taste. If the tomato is quite thin thicken with a little flour before adding the macaroni.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

TOMATO SOUP WITH STOCK.—Cook 8 good-sized ripe tomatoes in 2 cups of good rich stock, rub through the colander; when the stock is brought to a boil turn in the tomatoes, cook about 10 minutes longer, remove from hot fire, add salt, pepper, a bit of butter and $\frac{1}{2}$ teaspoon soda, then just before serving add 1 cup sweet cream.—Mrs. Rose Hayes, 4400 Prairie Ave., Chicago, Ill.

TURKEY SOUP.—Place the remains of a cold turkey, dressing and gravy, in a pot, and cover with cold water. Simmer gently for 4 hrs., and let stand until the next day. Skim off the fat, and take out all bits of bones. Put the soup on to heat until at boiling point, and thicken slightly with flour stirred into a cup of cream, and season to taste. Pick off all the meat from the bones, put it back in the soup, boil up, and serve.—Mrs. E. D. Kelley, Winnetka, Ill.

VARIATION I.—Take the turkey bones and cook for 1 hr. in water enough to cover them, then stir in a little dressing and a beaten egg. Take from the fire, and when the water has ceased boiling add a little butter, thin with scalding milk, and season to taste.—Mrs. George Hayes, 758 S. State St., Chicago, Ill.

TURKEY OR GOOSE SOUP.—Take any left-over poultry, break the carcass in pieces, removing all stuffing. Put into kettle with remnants of the meat; cover with cold water, bring slowly to the boiling point, and let simmer 4 or more hrs.; add 1 sliced onion and $\frac{1}{4}$ cup celery, diced, and $\frac{1}{4}$ cup carrot, sliced; let boil $\frac{1}{2}$ hr. longer. Strain, remove fat, add $\frac{1}{2}$ cup stuffing to every qt. of soup. Season, and serve hot with dumplings. Barley or green kern, or cereals may be added.—Mrs. F. F. Hackett, 2112 Prairie Ave., Chicago, Ill.

TURKISH SOUP.—5 cups stock, $\frac{1}{4}$ cup rice, $1\frac{1}{2}$ cups strained tomatoes, 1 bay leaf, 2 slices onion, 1 oz. peppercorns, $\frac{1}{4}$ teaspoon celery salt, 2 tablespoons butter, 2 tablespoons flour; add seasoning to tomatoes, cover, simmer 30 minutes, rub through sieve into hot stock, brush with butter and flour; add cooked rice.—Mrs. F. V. Holdridge, 4106 Calumet Ave., Chicago, Ill.

QUICK TURKISH SOUP.—Stir a teaspoon of beef extract into 1 qt. of boiling water; add a tablespoon of grated onion; a saltspoon of celery seed. When this reaches the boiling point pour it slowly over the well-beaten yolks of 2 eggs. Have ready, drained, 4 tablespoons of boiled rice, add, and serve at once.—Mrs. Virginia Hood, 3352 Forest Ave., Chicago, Ill.

TURNIP AND RICE SOUP.—Peel and wash a number of turnips, put them in a granite kettle with a lump of butter and sufficient water to allow them to simmer gently until tender. Pass through a fine hair sieve, return to the kettle, add 1 pt. of rich milk and $\frac{1}{2}$ cup of cold boiled rice; season with salt, pepper, and a pinch of sugar. Let simmer for 20 minutes; stir in a lump of butter and 1 cup of cream. Serve on croutons.—Mrs. E. D. Kelley, Winnetka, Ill.

TURTLE SOUP.—After turtle is killed let bleed 12 hrs., open the side, remove the meat and cut in small pieces, then blanch 5 minutes in boiling water. If turtle is medium size, take off the shell and put in soup kettle, cover with white broth, adding 1 teaspoon of peppercorns, 1 doz. cloves, 2 sprigs of thyme, 4 bay leaves, salt to taste; boil 1 hr.; then strain the broth, remove bones, and dice the meat. Boil the broth until reduced $\frac{3}{4}$ in quantity, then add meat, and boil 10 minutes. When ready to serve, add 1 tumbler of Madeira wine. When turtles cannot be obtained, get 1 pt. of canned turtle meat and prepare soup same way as when using live turtle. Soup will keep a long while if put in stone jars, and when cold pour hot lard over the top. Reheat when needed for use.—Mrs. Carl N. Honig, 3026 Lake Park Ave., Chicago, Ill.

MOCK TURTLE SOUP.—A calf's head, a knuckle of veal, a hock of ham, 6 sliced, thin potatoes, 3 turnips, parsley, and sweet marjoram, chopped fine, and pepper. Force meat balls of veal and beef, $\frac{1}{2}$ pt. of wine, 1 doz. egg balls, juice of 1 lemon. The

calf's head must have had the brains removed and previously boiled till the meat slips off the bone. Save the broth to use in the soup. Cut the head in small pieces after boiling. The veal and ham must have been boiled and cut up, and all simmered for a couple of hrs. in the broth made by the calf's head. Put all together. The forcemeat balls and egg balls should be added, and all boiled for about 10 minutes.—Mrs. E. D. Kelley, Winnetka, Ill.

VARIATION I.—1 soup bone, 1 qt. turtle beans, 1 large spoonful of powdered cloves, salt and pepper. Soak the beans over night, put them on with a soup bone in nearly 6 qts. of water and cook 5 or 6 hrs. When half done, add the cloves, salt and pepper; when done, strain through a colander, pressing the pulp of the beans through to make the soup the desired thickness, and serve with a few slices of hard-boiled eggs and lemon sliced very thin. The turtle beans are black and can only be obtained from large grocers.—Mrs. McHornaday, 1235 Michigan Ave., Chicago, Ill.

VEAL BROTH.—Cut 4 lbs. of scrag of veal into small pieces, and put into a stewpan. Pour over 3 qts. of water and place over the fire. Skim carefully. Add an onion, a turnip, 3 blades of mace and a little salt. Stew all slowly for 2 hrs. Then strain through a sieve and add $\frac{1}{4}$ lb. of rice that has been boiled tender. Boil 10 minutes longer, and serve.—Mrs. E. D. Kelley, Winnetka, Ill.

KNUCKLE OF VEAL SOUP.—Cut in slices $\frac{1}{2}$ lb. ham, and put in bottom of pot; crack the bones of a knuckle and cut up 1 set of calf's feet and put on top of ham; let this brown a little, then add 2 gals. cold water, and boil slowly 4 hrs. Chop fine, 3 onions, 2 turnips, 1 bunch of celery and 2 carrots and add. Season with salt and pepper, strain, and serve.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VEGETABLE SOUP.—1 soup bone, 1 qt. of canned tomatoes, 3 Irish potatoes, 1 gallon of cold water. Wash bone and put in soup pot with water. Simmer for 3 hrs., skimming constantly; then press tomatoes through a sieve, and add to soup; also potatoes diced, season with black pepper and salt. Cook 2 hrs., longer; then add 2 tablespoons of sifted flour, made into a paste, with

cold water. Stir well to prevent lumping. Cook about 15 minutes. Serve soup in hot tureen.—Mrs. P. A. Hughes, 3230 Park Ave., Chicago, Ill.

VARIATION I.—Use a shank soup bone, put on in cold water, salted, and cook until tender. Remove bone and meat, put in handful rice, 4 potatoes cut into dice, 1 cup finely cut up onions, 1 cup diced celery, 1 pt. tomatoes, 1 carrot cut up fine, a few leaves of parsley, 1 bay leaf, 2 whole cloves. Let cook 1 hr. Put in noodles, if liked, and cook 15 minutes longer. Also the meat cut up in small pieces, taken from the bone.—Mrs. Jennie Kendall, 425 S. 20th Ave., Maywood, Ill.

VARIATION II.—Wash 2 tablespoons of pearl barley and cook slowly in a pt. of water for 2 hrs. Add 1 medium-sized turnip, 3 stalks celery, 1 carrot, 1 onion, $\frac{1}{4}$ head of cabbage, all cut fine; boil slowly for $1\frac{1}{2}$ hrs., then add 2 potatoes, 2 qts. rich soup stock and salt and pepper to taste. Cook another $\frac{1}{2}$ hr., and serve.—Mrs. Henry Hubbard, 3513 Armour Ave., Chicago, Ill.

VARIATION III.—Cover equal size veal and beef soup-bone with water and bring to a boil, skim and set back on stove to simmer for 3 hrs. Add more water, as needed, and add 4 medium-sized potatoes, 2 small turnips, 2 carrots, 2 onions, and $\frac{1}{4}$ head cabbage, chopped fine, chopped parsley, leek, celery, and any other desired vegetables, greens. Add 1 can tomatoes and $\frac{1}{2}$ hr. before serving add $\frac{1}{4}$ cup of rice. Season with salt and pepper to taste. Serve hot.—Mrs. John Murray, Jr., 1414 S. 8th Ave., Maywood, Ill.

VARIATION IV.—1 qt. of stock, 1 good-sized onion, chopped, 1 sliced carrot, $\frac{1}{2}$ cup of split peas, salt and pepper to taste, 2 tablespoons of flour, mixed with water to thicken. Parsley makes an improvement, if desired. Put the stock on the stove about 2 hrs. before using. Let come to a boil, then add vegetables, and when ready for use stir in the flour and water, and when it boils again, serve.—Mrs. K. Harrington, 56 E. Elm St., Chicago, Ill.

VEGETABLE SOUP WITHOUT MEAT.— $1\frac{1}{2}$ cups each turnips and carrots, $1\frac{1}{2}$ qts. water, 1 tablespoon salt; boil $1\frac{1}{2}$ hrs.; add 4 nice-sized parsnips, 3 large onions, 1 teaspoon summer savory, a little pepper, butter, and boil $\frac{1}{2}$ hr. longer. Add 1 heap-

ing tablespoon sifted flour to thicken.—Mrs. Joshua Harper, 5642 Forest Ave., Chicago, Ill.

VARIATION I.—Prepare a qt. of bran stock, heat to the boiling point, and add 1 teaspoon grated carrot, a slice of onion and $\frac{1}{2}$ cup tomato. Cook together in a double boiler $\frac{1}{2}$ hr. Remove the slice of onion, add salt and $\frac{1}{2}$ cup of turnip, previously cooked, and cut in small dice. Cook until tender, and serve.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

VARIATION II.—Take 4 large potatoes, 3 carrots, 1 good-sized turnip or swede, 6 onions; slice them all, cover with water, pepper and salt, put on to boil; when nearly cooked add a cup of rolled oats, with a lump of butter; a cup of cream improves it. Thicken with a little flour.—Mrs. Hattie Hargood, 3719 S. Dearborn St., Chicago, Ill.

CEREAL VEGETABLE SOUP.—Very nourishing if carefully eaten, the body of soup with desired flavoring vegetable, agrees with invalid, babies and nervous dyspeptics.

Body of Soup.—Use 1 part each of wheat, oats, barley, beans, peas, rice, corn (shelled meal, cracked or cut from cob); plenty of water; add milk or cream. Salt, if desired.

Flavoring vegetables.—Celery (tops, seeds, roots, stalk); carrot, tomato, parsley, squash, pumpkin, beets, okars, parsnips, onion, turnip, cabbage, sage, green peppers, or any other vegetable; quantities to suit judgment.

Variations.—Omit the combine, vegetables and seasoning with "body of soup" for desired taste, richness, and flavor. Bouillon flavor use excess of turnip and cabbage, season and strain, absolutely no meat stock or butter allowed or required, and other variations as taste suggests. Cook till very soft. Slow cooking improves flavor.—E. G. Harris, Winnetka, Ill.

VEGETABLE PUREE.—2 potatoes, 2 onions, 6 whole cloves, a sprig of parsley, 3 pts. of soup stock, 1 carrot, 2 pieces of celery, 6 whole allspice, $\frac{1}{2}$ cup of tomatoes; salt and pepper to taste. Cover the vegetables with water. Cook until tender. Put through a sieve; then add the soup stock; when boiling, thicken with 2 tablespoons of flour, dissolved in water; put 4 slices of lemon in

tureen, and tablespoon of sherry. Pour soup over, and serve.—Mrs. Jos. S. Hartman, 4330 Michigan Ave., Chicago, Ill.

VELVET SOUP.—1 qt. of any kind of soup stock, 1 cup cream, season to taste. When boiling hot pour on the beaten yolks of 4 eggs, diluted with $\frac{1}{2}$ cup cream. Reheat and serve at once in bouillon cups.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

VERMICELLI SOUP.—Procure a shin of beef cut in 3 or 4 pieces, wash it very clean and put it in a soup kettle, with any trimmings you may have of meat, or poultry, such as necks, gizzards, livers or feet; put on them a gal. of cold water, season with pepper and salt; add a large carrot, grated, a head of celery, 2 turnips and 2 onions, a bunch of pot herbs and $\frac{1}{2}$ a can of tomatoes; bring to boil, skim well, and set aside to simmer for 5 hrs. or more, if the meat is not boiled from the bones; then strain off and set away until next day; then take off all the fat and set it over the fire an hr. before dinner; when it boils, add $\frac{1}{4}$ of a lb. of either macaroni or vermicelli, broken short, boil 15 minutes, and serve.—Mrs. Helen E. Putnam, 4503 Forest Ave., Chicago, Ill.

VARIATION I.—Break 6 oz. of vermicelli in pieces. Boil until nearly cooked in boiling water and salt, about 15 minutes. Drain and add it to 3 pts. of boiling nut-meal stock. Boil till done, or about $\frac{1}{2}$ hr.—Mrs. C. J. Jeffries, Winnetka, Ill.

VARIATION II.—A knuckle of lamb, a small piece of veal, and water to cover well; when well cooked, season with salt and pepper, herbs to taste, and a small onion, to which may be added Halford or Worcestershire sauce, about a tablespoon. Have ready $\frac{1}{4}$ lb. vermicelli, which has been boiled tender; strain soup from the meat, add the vermicelli, let it boil well, and serve.—Mrs. K. Harrington, 56 E. Elm St., Chicago, Ill.

VARIATION III.—Boil $\frac{1}{2}$ lb. of vermicelli until tender, then add 1 qt. of any kind of meat stock, boil together for a few minutes, and season to taste.—Mrs. Joshua Harper, 5642 Forest Ave., Chicago, Ill.

WINE SOUP.—Take a large, fat fowl, either chicken, duck or goose, an old one preferred. Cut it up and break the bones and

boil $3\frac{1}{2}$ hrs. in a gal. of water, or until the fowl is thoroughly done. Add a little allspice and a blade of mace $\frac{1}{2}$ hr. before it is done. Have ready a cup of well-browned flour, mix into a smooth paste with a little of the soup before adding it to the kettle, having first taken out the fowl. Crumble the yolks of 6 hard boiled eggs, and add them 15 minutes before the soup is taken off. Just as it is ready to be served pour in a large wineglass of sherry or Madeira wine.—Mrs. Hattie Hargrow, 3719 S. Dearborn St., Chicago, Ill.

WHITE SOUP.—Cut up 1 large chicken, put it into a soup pot with $\frac{1}{2}$ gal. cold water and 1 lb. of veal from the leg, cut in squares. When meat is quite done and tender, take out of the soup and grind it in a meat cutter; with this mix 1 pt. of bread crumbs which have been soaked in 1 pt. of boiling milk and the yolks of 6 hard-boiled eggs made into a smooth paste with a little cold water and a $\frac{1}{2}$ teaspoon of the extract of almonds. Strain the soup, removing the chicken and veal, and mix very gradually with the paste, putting only a little of the hot liquid on at a time. Put the soup back on the stove and bring to a slow boil for a few minutes, and just before serving pour into the soup a pt. of heated cream.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—1 large knuckle of veal, thoroughly cracked, 3 qts. of cold water, 1 tablespoon salt. As it boils skim well, and add 1 scraped carrot, 1 white turnip, 3 leeks, 1 parsley root and 2 white stalks of celery. Boil slowly for 6 hrs., then strain through a wet cloth into a stone jar, and when cold remove all fat. Take a very small head of firm, white cabbage, shred it fine and put in a pan in which 1 tablespoon of butter is bubbling; covering closely for a few minutes. Then add 1 pt. of water, 1 teaspoon of salt, $\frac{1}{2}$ teaspoon of white pepper, and stew $\frac{1}{2}$ an hr. Put mixture through a puree sieve. Bring the white broth to boiling point, in the meantime making a thickening of 2 tablespoons of flour and 1 tablespoon butter. Stir until smooth, but not brown. Add boiling soup slowly and stir constantly, until creamy. Then pour into the soup and add the puree of cabbage and $\frac{1}{2}$ coffee cup of cream.—Mrs. F. V. Holridge, 4106 Calumet Ave., Chicago, Ill.

SOUP WITHOUT STOCK.—Take $\frac{1}{2}$ teaspoon of oat flake, in 3 cups of cold water. Put over the fire an hour and a half before soup is to be served. Bring to a boil and cook steadily, stir-

ring frequently. When it is cooked to a clear, thin paste, add a qt. of cooked tomatoes, a little thickening, if desired, and season with a pinch of sugar, a pinch of celery seed, salt and pepper to taste. This makes a delightfully smooth and palatable soup. To it may be added sliced potatoes rice, barley, spaghetti, or small squares of crisp toast. If bisque is desired, add a pinch of soda before putting in the milk.—Mrs. Jas. S. Hartman, 4330 Michigan Ave., Chicago, Ill.

THICKENINGS FOR SOUPS.—Soups are thickened with flour, corn starch or rice flour, 1 tablespoon for each qt. of soup, heaping, if flour is used; scant, if rice flour or corn starch. Mix flour with cold water to a smooth paste, then add liquid until it is easily poured into soup. Let it boil 20 minutes. If butter is used, put in a saucepan, and when bubbling stir in flour quickly until smooth; then add gradually 1 cup of hot soup; it should be thin enough to pour. In vegetable soups or purees, as soon as butter and flour are blended it can be added to the soup. If a brown thickening is desired, melt the butter and let it become brown, then add the flour at once, and stir quickly. Add water or soup gradually. Flour that is browned while dry colors, but does not thicken. Thickened soups should be of the consistency of good cream. Purees are thicker.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

FISH

BAKED FISH.—Skin and bone a whole white or other fresh fish; put fish in a deep dish, season with salt and pepper; put 1 in. cracker crumbs and bits of butter on top; $\frac{1}{2}$ cup milk poured over carefully. Bake 1 hr. Serve with slices of lemon.—Mrs. Jeannie Kendall, Maywood, Ill.

TO STUFF AND BAKE FISH.—Soak stale bread in cold water until soft, drain, and mash fine; stir in a spoonful of drawn butter, salt and pepper to taste, 2 eggs and spices, if liked. Fill the fish with this mixture, and sew it up. Put a little water in baking pan, with a small lump of butter, place the fish in this, and bake 40 minutes. Bass, shad, and fresh cod, are all good baked.—Mrs. M. Abbott, 2110 Dearborn St., Chicago, Ill.

BOILED FISH.—Clean, cut and drain a 2-lb. pike or trout into 3 pieces. Put 2 cups of water and 1 large sliced onion in a pot, season with 4 whole allspice, salt and pepper to taste. Blend 1 tablespoon of flour and a lump of butter, and stir into the liquid. Put fish into the liquor carefully. Simmer 15 minutes with lid partly on. Serve with parsley. Enough for 4 people.—Mrs. F. E. Clower, 1103 S. 7th Ave., Maywood, Ill.

VARIATION I.—Put a small onion inside the fish and tie it up in a cloth, cover with cold water; throw in a few peppercorns and salt; heat to the boiling point (from 2 to 3 minutes' boiling is sufficient for the largest fish, and a small one will not require more than 1 minute). Fish boiled in this way is incomparably better than when boiled longer. Boiling salt water is best for salmon, as it sets the color. Serve with sauce.—Mrs. Bianca Pessinger, Maywood, Ill.

BROILED FISH.—This recipe will answer for the broiling of all kinds of fish. Scale, and split the fish down the back, wash, and dry it, dust with salt and pepper. Put it on a wire broiler; if a pan is used grease it with beef or pork drippings or butter, fold-

ing over the thin middle portion so as to have the fish of an even thickness; always broil the flesh side first with butter. Hold it near a perfectly clear fire, until nicely browned; turn, and brown the skin side. Then lift the broiler, either with a broiler stand, or with a couple of bricks, at least 6 or 8 inches from the fire, and broil slowly on the flesh side 20 minutes; then turn and broil on the skin side about 10 minutes. Be careful not to burn. Baste it with butter, and serve at once. Squeeze juice of 1 lemon over before sending to table.—Mrs. C. E. Anderson, 3647 Forest Ave., Chicago, Ill.

BAKED CHOWDER.—Fry a small sliced onion in a large spoonful of butter; strain, and return butter to the frying-pan. Have ready 2 lbs. of cod, or other firm fish, cut into inch squares; put into the hot butter, and toss and turn until they are well coated; pack the fish in a buttered bake-dish alternately with slices of par-boiled potatoes, $\frac{1}{2}$ lb. fat salt pork, minced fine, bits of butter rolled in flour, minced parsley, and 2 tomatoes, chopped. Season a large cupful of oyster liquor with paprika and salt, and pour over all. Cover with split Boston crackers, soaked in milk for half an hr., fit on a lid, and bake, covered, 1 hr. Then brown.—Mrs. M. L. Baker, 3560 Forest Ave., Chicago, Ill.

FISH CREAM.— $\frac{1}{2}$ lb. of filleted fish, 2 ozs. bread crumbs, 2 eggs, 1 teacup of boiling milk, $\frac{1}{2}$ oz. of butter, juice of $\frac{1}{2}$ a lemon, grating of nutmeg, a little curry powder, pepper and salt. Partly boil the fish, then pound it; mix all ingredients with it; put into mould, and steam 40 minutes. Serve with parsley sauce.—Mrs. S. A. Yoho, 3129 Indiana Ave., Chicago, Ill.

FISH A LA CREME.—Take cold boiled salmon, halibut, whitefish, or any cold fish, remove the skin and bones, flake it. Boil 1 pt. of milk, and mix $1\frac{1}{2}$ tablespoons of flour with a little cold milk, and stir into the boiling milk, until it thickens. Butter a bake-dish, put in first a layer of fish, then of fine bread crumbs, and then the dressing, and continue alternately until all the fish is used up; add salt and a little pepper, put all the dressing on, and sift bread crumbs on the top, and, if liked, add a little grated cheese. Bake 1 hr.—Mrs. M. Warren, 3406 S. State St., Chicago, Ill.

FISH CUTLETS.—Mince cold boiled or baked salmon, haddock, cod, or any other firm-fleshed fish. Season to taste, and mix well with a little rich drawn butter, made quite thick with corn starch. Spread upon a broad platter, and when stiff, cut into the desired shape with a "tin" form. Roll in fine crumbs, then into egg, and in cracker crumbs again. Leave on the ice to get firm, and fry in deep boiling cottolene, or other fat, which has been heated slowly.—Mrs. Goldie Vogel, 818 W. Van Buren St., Chicago, Ill.

DEVEILED FISH.—1 lb. of fish, 1 tablespoon of butter, 3 hard-boiled eggs, 1 tablespoon of parsley, $\frac{1}{2}$ pt. of milk, 1 tablespoon of flour, 1 level teaspoon of salt, 1 saltspoon of pepper. Boil the fish and pick it apart in good-sized flakes. Rub the butter and flour together; add the milk, and stir, until boiling. Chop the eggs very fine, or put them through a vegetable press; add parsley, salt and pepper; then fold in carefully the fish. Fill this into small shells—clam or oyster shells will answer. When cool, cover the top with beaten egg, dust with bread crumbs, being very careful to thoroughly cover the edges where the mixture and shell come together. At serving time, put them a few at a time in a frying basket, and plunge them into boiling hot fat. Serve plain, or with tartar or cucumber sauce.—Mrs. G. Salmon, 2358 Indiana Ave., Chicago, Ill.

FILLETS OF FISH.—Use a whitefish, rock or black bass. After the fish has been scaled and cleaned out, put your hand firmly on the fish, and with a sharp knife, cut from the tail to the head, just as near the bone as possible, removing all the flesh. Turn the fish on the other side, and repeat. In this way you will remove all the bones. Cut the fish into strips all the way across, and about 1 inch wide. Roll and fasten with a wooden skewer. Have ready a deep pan of hot fat. Put $\frac{1}{2}$ doz. of these rolls in your frying basket, and plunge them into the hot fat; they will quickly curl tighter, and will cook in about 3 minutes. Drain on brown paper; dust with salt; arrange on a napkin; garnish with parsley and lemon.—Mrs. Wm. Patton, 5120 Indiana Ave., Chicago, Ill.

FRIED FISH.—Wash, and carefully dry, roll in flour and dip in a dish, into which an egg has been broken. Have the fat smok-

ing hot, and just before dropping in the fish, roll it in bread or cracker crumbs, thoroughly, covering all openings, so that the fat cannot enter.—Mrs. L. N. Powell, 3513 S. Dearborn St., Chicago, Ill.

FISH STEAKS FRIED.—Cut the slices of fresh fish $\frac{3}{4}$ of an inch thick, dredge with flour or cornmeal slightly salted, or dip them in egg slightly salted, and roll in bread crumbs; fry a light brown.—Mrs. E. D. Kelley, Winnetka, Ill.

FRICASEE OF FISH.—Use 1 lb. of black bass or yellow perch; wash, cut off the head and tail; cut the fish into slices about 2 inches wide. Into a saucepan, put 2 tablespoons of butter, and 1 chopped onion. Cook until onion is soft, and add just a suspicion of garlic. Put in the fish, cover the saucepan, allowing the fish to cook for about 10 minutes. Pour over it 1 pt. of strained tomatoes; add a tablespoon of chopped parsley, a teaspoon of salt, and a saltspoon of pepper. Cook 5 minutes more, and serve.—Mrs. C. Jones, 3569 Rhodes Ave., Chicago, Ill.

KEDGEREL (East Indian dish).—1 cup cooked and flaked fish, 1 cup cooked rice, 1 teaspoon salt, a dash of pepper, 2 teaspoons lemon juice, 1 egg, 1 tablespoon melted butter, 1 tablespoon mixed parsley; mix ingredients, pack into bowl, surround with hot water, cover, steam till done, unmould, garnish with parsley.—Mrs. Mary Kemp, 3226 Forest Ave., Chicago, Ill.

FISH LOAF.—Mix thoroughly 1 can salmon, or other canned or cold fish, 1 cup bread crumbs, $\frac{1}{2}$ teaspoon mustard, 1 teaspoon salt and pepper, 2 teaspoons vinegar, 2 teaspoons lemon juice. Put mixture into dish, add beaten egg, and steam or bake 30 minutes.—Mrs. M. Logan, 2841 S. Park Ave., Chicago, Ill.

PLANKED FISH IN FRONT OF A WOOD FIRE.—For this select whitefish or shad, although any whitefish is good planked. Secure a plank the size of your oven, or one that will fit the broiling chamber of the gas stove. The plank must be at least 1 inch thick, a little wider than the fish, as long as the oven, and composed of hardwood, as oak, hickory or ash. Put the plank before the fire until very hot. Split the fish down the back, wash and wipe dry, baste with butter, and dust with salt and pepper. Put the fish on the plank, skin side down, folding the thin middle

portion over, and bringing the two halves together. Drive two medium-sized nails at the head of the fish, and one at the tail. Rear it up in front of a good, clear, strong wood fire; baste occasionally with melted butter, and cook for at least $\frac{1}{2}$ hr., until the fish is a good, dark brown. Serve at once on the plank; garnish with parsley and lemon. Cucumber or lettuce salad, and creamed potatoes are the usual accompaniments.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

PANADA FOR FISH.—Boil 1 oz. of butter and about $1\frac{3}{4}$ to 2 gills of water together, add gradually $\frac{1}{4}$ lb. of flour; stir until smooth, but do not let it burn. Take off the fire, add the yolks of 3 well-beaten eggs.—Mrs. E. D. Kelley, Winnetka, Ill.

FISH PUDDING.— $\frac{3}{4}$ of a lb. of cold white or other preferred fish, 2 tablespoons of bread crumbs, lump of butter size of small egg, $\frac{1}{4}$ pt. of milk, 1 egg, pepper and salt, teaspoon of anchovy essence, and a little chopped parsley. Prepare greased mould, and, if liked, line it with browned bread crumbs. Flake the fish, and add all dry ingredients. Mix with anchovy essence, melted butter, beaten egg and milk. Put mixture into the mould, cover with greased paper, and steam in a saucepan of boiling water for 1 hr., and serve with sauce, if liked.—Mrs. Geo. W. Gaines, 3148 Groveland Ave., Chicago, Ill.

VARIATION I.—Take a lb. of any cold fish free of bones, the same amount of potatoes, an oz. of butter, and 2 well-beaten eggs, season with pepper and salt, a little parsley added is nice. Mix thoroughly, and put all into a well-greased bowl or basin, and bake in oven for 30 minutes. A tin of salmon prepared this way is very nice.—Mrs. B. Haley, 641 N. State St., Chicago, Ill.

STEWED FISH.—An excellent way to cook any fish, especially pike; put 2 tablespoons of butter in a frying-pan; when hot, lay the fish in with the outside down; take 6 onions, slice and lay on the top of fish, sprinkle well with salt and pepper, cover tight, and allow to cook 20 minutes or $\frac{1}{2}$ an hr. If it should cook dry, add a very little water. Serve hot.—Mrs. Emma S. Stone, 5242 S. Michigan Ave., Chicago, Ill.

SCALLOPED FISH.—Mix 1 cup flaked fish, 1 cup stale bread crumbs, 1 cup milk, $\frac{1}{4}$ teaspoon salt, $\frac{1}{16}$ teaspoon pepper, $\frac{1}{2}$ a

tablespoon butter; put in buttered dish, cover with buttered crumbs and bake in a moderate oven 30 to 40 minutes.—Mrs. John Rig-gins, 3403 S. Dearborn St., Chicago, Ill.

FISH TURBOT.—Steam 1 medium-sized whitefish 20 minutes, pick fine. Boil 1 pt. milk with $\frac{1}{2}$ an onion, then thicken with flour. When cold, add 2 eggs, $\frac{1}{4}$ lb. of butter, a few sprigs of parsley, and an onion, minced. Put in a dish a layer of fish, and then a layer of dressing, till all is used, cover with cracker crumbs, bits of butter, juice of a lemon, and bake.—Sophia Mason, 3030 Cottage Grove Ave., Chicago, Ill.

VARIATION I.—Cook a 4-lb. fish in salted water to which spices, parsley and celery have been added. Pour in 1 cup of vinegar. Let the fish become cold and pick into small pieces, removing the bones and skin. Make a dressing of a cup of milk, 2 table-spoons of flour, 1 cup of sweet cream, pepper and salt. Cook 10 minutes; mix it with the fish, stirring a little parsley over the mixture. Grease a pudding form, fill with the mixture. Cover the top with crackers, rolled fine, and browned in butter.—Mrs. E. D. Kelley, Winnetka, Ill.

VARIATION II.—Take 2 cups of flaked fish, 1 cup rolled and sifted shredded wheat biscuit crumbs, 4 table-spoons of butter, 1 cup of milk, pepper, and $\frac{1}{2}$ teaspoon of salt. Butter a pudding dish, cover with crumbs, layer of fish, pepper, butter, and sauce made from 2 tablespoons each of wheat flour and butter, salt and milk. Boil till it thickens. Proceed in this way until the fish is filled, finishing with crumbs, and dress with butter. Bake slowly 40 minutes.—Mrs. E. D. Kelley, Winnetka, Ill.

FISH ON TOAST.—2 cups codfish, or any cold left-over fish, 1 pt. milk, 2 tablespoons corn starch, 2 tablespoons butter, pepper, 2 hard-boiled eggs. Heat milk to boiling point, add corn starch, butter and pepper; cook for 5 minutes. Prepare buttered toast, place fish on it, cover with the milk, etc., and garnish with sliced egg.—Mrs. H. B. Wright, 3813 S. State St., Chicago, Ill.

BAKED BASS.—Make a filling of pounded cracker or crumbs of bread, an egg, pepper, clove, salt and butter. Fill it very full, sew up, grate small nutmeg over it and sprinkle with pounded cracker. Then pour on the white of an egg and a little melted but-

ter. Bake it an hr. in the same dish in which it is to be served.—Mrs. E. D. Kelley, Winnetka, Ill.

BOILED BLACK BASS WITH CREAM GRAVY.—Put in a pot enough slightly salted water to cover the fish, add a gill of vinegar, an onion, 8 whole peppers, and a blade of mace. Sew up the fish in a piece of thin cheesecloth fitted snugly to it. Lay in the water, bring very slowly to the simmering point, and then boil steadily, allowing 12 minutes to each lb. of the fish. When done, remove the cloth, lay the fish on a platter, garnished with sliced lemon, and serve with the cream following gravy:

CREAM GRAVY FOR BLACK BASS.—Cook together a tablespoon each of butter and flour, and when blended, strain slowly upon them a cup of the water in which the bass was boiled, and stir until smooth and thick. Season to taste with celery salt, and white pepper, and stir in a gill of cream, to which a pinch of baking soda has been added. Make very hot, but do not boil, and as soon as hot, remove from the fire.—Mrs. Albert Gardner, 3122 S. Dearborn St., Chicago, Ill.

FRIED BASS WITH BACON.—Clean, season well with pepper and salt a required number of bass. Roll them in flour, and drop into a pan of very hot lard or ko-nut, and fry a golden brown. In another pan fry as many slices of bacon as fish. Lay on the fish and garnish with parsley.—Mrs. E. D. Kelley, Winnetka, Ill.

STUFFED SEA BASS.—Clean, wipe, and lay for an hr, in a marinade of salad oil and vinegar. Fill with a forcemeat of salt pork, minced, and chopped champignons. Fresh mushrooms are, of course, better, if you can get them. Bake upon shavings of fat salt pork. When it has baked 40 minutes, cover with fresh tomatoes, peeled and sliced thin, and half a sweet green pepper, minced. Drop bits of butter upon the tomatoes and bake 20 minutes longer. Take up the fish, and keep hot, while you strain the gravy left in the pan, rubbing the tomatoes and pepper through a colander; stir in a tablespoon of butter, rolled in flour, add a teaspoon of sugar, and 2 of lemon juice, with hot water, if too thick; boil 1 minute; pour half over the fish, the rest into a saucepan.—Mrs. E. Harris, 4108 S. State St., Chicago, Ill.

BAKED BLUE FISH.—This recipe will answer for all sorts of fish, except carp. Have the fish opened at the gills, and the intestines drawn out through the opening. Make a stuffing of $\frac{1}{2}$ pt. of bread crumbs, a tablespoon of melted butter, a teaspoon of salt, and a dash of pepper. Mix the ingredients, fill into the fish, and sew down the head firmly. If you use pork, cut the fish into gashes, 2 inches apart, and all the way across on one side down to the bone; fill the gashes with larding pork, dust the fish thickly with bread crumbs, baste it over with a little melted butter, put a $\frac{1}{2}$ cup of water in the pan, and bake in a quick oven about 1 hr., basting frequently. Dish the fish carefully, using a long fish slice; garnish it with parsley and lemon, and serve with brown or tomato sauce.—Mrs. George McMinn, 3138 Forest Ave., Chicago, Ill.

CARP A LA PROVENCALE.—Cut in square pieces put into a saucepan with 4 tablespoons of olive oil, a $\frac{1}{2}$ pt. of claret, and a piece of butter the size of an egg, well mixed in advance with a tablespoon of flour, salt, and pepper, parsley, 1 shallot, and 1 clove of garlic, chopped together, and a $\frac{1}{4}$ of a lb. of mushrooms. Add these in the saucepan. Put over a good fire, cook for 20 minutes, and serve.—Mrs. B. Gross, 533 E. 43rd St., Chicago, Ill.

FRIED CATFISH.—Skin and clean; lay the fish in very cold water for a few minutes, then wipe them dry. Dredge thoroughly with flour, or roll them first in beaten egg, then in cracker crumbs, and fry to a delicate brown.—Mrs. C. Jackson, 2721 S. Wabash Ave., Chicago, Ill.

CREAMED CLAMS.—Drain the liquor from a pt. of opened clams, and set the clams and liquor on the range in separate double boilers to heat. Cook together a large tablespoon of butter, and the same of flour, until they bubble, then pour upon them the heated liquor, and cook until smooth and thick. Have ready in another vessel, a pt. of hot cream, in which a pinch of soda has been dissolved. Pour this gradually upon a beaten egg, and return to the fire for a minute, stirring constantly. Add the chopped and heated clams to the thickened liquor, season with paprika, stir gradually into the hot eggs and cream, and pour upon squares of lightly buttered toast.—Mrs. Geo. C. Miller, 3445 Indiana Ave., Chicago, Ill.

DEVEILED CLAMS.—Slice an onion, and fry it to a light brown in a large spoonful of butter. Strain out the onion, and put the hot butter back upon the fire. Chop 2 large (peeled) tomatoes fine, season with salt, $\frac{1}{2}$ a teaspoon of sugar, a good dash of paprika, and the same of nutmeg. Stir into the hissing butter; stir for 3 minutes, and add a teaspoon of butter, rolled in half as much flour. Have ready the clams, drained and chopped fine, and mix them with the butter and tomatoes. Fill buttered scallop shells or clam shells, or a buttered pudding dish with the mixture; sift fine crushed cracker all over, dropping tiny dabs of butter on top, and cook until delicately browned.—Mrs. Mary R. Smith, 3312 Rhodes Ave., Chicago, Ill.

FRIED CLAMS.—Drain the clams, and dry them by laying them on a soft napkin. Season with a dust of paprika. Beat 2 eggs light in a soup plate, and have ready in another deep plate an abundance of cracker crumbs. Dip each clam in the egg, and then in the crumbs, until thoroughly coated. Lay side by side on a large platter, and set in a cold place for an hr. Fry in deep boiling cottolene, or other fat, to a golden brown, drain in a colander, then transfer to a hot platter. Garnish with slices of lemon, and sprigs of parsley.—Mrs. D. West, 3437 Vernon Ave., Chicago, Ill.

CLAM FRITTERS.—Strain 1 doz. clams, saving the juice. Add to this juice enough water to make a pt. Mix into it 2 eggs, and sufficient flour to make a batter. Chop clams, and add with a little salt. Drop a spoonful at a time in boiling lard.—Mrs. M. Abbott, 2110 Dearborn Ave., Chicago, Ill.

CLAM PIE.—Cut salt pork into dice and fry brown. Slice potatoes and onions, and boil until tender in milk to cover. Into a buttered pudding dish, put a layer of bread or cracker crumbs, then a layer of clams, a little of the fried salt pork, a layer of boiled potatoes and onions, sprinkle with salt and a little mace, and moisten with a little of the clam liquor. Bake.—Mrs. A. J. Alexander, 3717 Forest Ave., Chicago, Ill.

LITTLE-NECK CLAMS SERVED RAW.—Wash well and dry them. Open and cut them from their shell. Place 5 or 6 on a plate on the half shells on top of cracked ice. Put $\frac{1}{2}$ a lemon in the center of the plate. Serve with crackers and a small dish of

finely-chopped cabbage, with fresh dressing.—Mrs. C. J. Jeffries, Winnetka, Ill.

ROASTED CLAMS.—Wash and lay them on a gridiron over the hot coals. As soon as the shells open take off the top shell and place a little butter and pepper on them.—Mrs. C. J. Jeffries, Winnetka, Ill.

SCALLOPED CLAMS.—Select 1 doz. large clams in the shell, and 2 doz. soft ones. Use care not to injure the shells, which are to be used in cooking. Clean the shells well, and put 2 soft clams into each one. Add to each a touch of white pepper, and 1½ teaspoons of minced celery. Cut into small dice a few slices of bacon, and add 4 of these to each shell; sprinkle bread crumbs over the top, put a piece of butter on top of each, and bake in the oven till brown.—Mrs. A. D. Allen, 2351 S. State St., Chicago Ill.

STEAMED CLAMS (New England Style).—Scrub the clams; place, when clean, in a saucepan over the fire without any water, and heat until the shells open. Take out the clams and pour the liquor into jar to settle. Remove the clams from their shells, pulling off the thin skin round the edge, and cutting off the black end. When the water has settled, pour it into a saucepan, add the clams and heat, but do not boil. Take out the clams and serve on brown bread.—Mrs. C. J. Jeffries, Winnetka, Ill.

BAKED COD.—Lay the middle part of a large codfish or a whole small one in cold, salted water, for ½ an hr., wipe dry, and stuff with 1 cup of bread crumbs, salt and pepper, 2 cups of boiled salt pork, finely chopped, 1 tablespoon of herbs—sweet marjoram, thyme, a little minced onion, 1 teaspoon of Worcestershire sauce, ½ cup of melted butter, juice of ½ lemon, and 1 beaten egg. Lay in the baking dish, pour over it ½ cup of melted butter, season with the salt. Bake in a moderate oven for 1 hr. or so. When the fish is done, strain the gravy over and serve.—Mrs. E. D. Kelley, Winnetka, Ill.

BAKED COD'S HEAD.—Head and portion of the shoulders of cod, 1 teaspoon of onion juice; ½ lb. of veal or chicken, 1 tablespoon of chopped parsley, 1 teaspoon of salt, and 1 teaspoon of pepper. Trim and wash the fish; chop the veal, adding to it the

salt, pepper, parsley and onion juice; fill this into the fish, put into a baking pan, cover with a buttered paper, add $\frac{1}{2}$ cup of water to the pan, and 4 tablespoons of white wine. Run into a moderately hot oven, and bake $\frac{3}{4}$ of an hr., basting frequently. When the head is nearly done, remove the paper, baste with melted butter, and dust thickly with browned bread crumbs. When done, dish and serve with brown sauce in a boat.—Mrs. C. E. Anderson, 3647 Forest Ave., Chicago, Ill.

COD FISH BALLS.—If salt cod is used, shred it finely and soak for 6 hrs. Boil $\frac{1}{2}$ an hr., and let cool. Mash potatoes to a cream; allowing half as much potato as you have fish. Mix and heat by setting in a pan of boiling water over the fire, stirring frequently. When hot, beat in an egg, whip the mixture smooth; let the paste get cold, make into cakes or balls, roll in flour, and set on ice the night before. In the morning fry in deep boiling beef dripping, clarified, or other fat; cold fresh cod makes delicious balls. Proceed as with the salt cod, leaving out the soaking, and salting to taste.—Mrs. L. B. Anderson, 2821 S. Wabash Ave., Chicago, Ill.

BROILED COD'S TONGUES AND SOUNDS.—Wash the tongues and sounds; throw them into cold water, and soak overnight; then drain, throw them into a kettle of boiling water, and boil for 10 minutes. When done, drain. Dip them in melted butter, and dust with salt and pepper. Put each on a narrow piece of toast, pour over cream, or egg sauce, and serve. Cod's tongues may also be dipped in egg and bread crumbs, and fried in very hot fat; served plain or with tomato sauce.—Mrs. R. Appel, 4922 Vincennes Ave., Chicago, Ill.

CREAMED FRESH CODFISH.—Pick (not shred) 1 cup of codfish, place in a spider, fill and cover with cold water. Stir a moment over the fire and drain off the water. Stand on the stove, cover with $1\frac{1}{2}$ pts. of milk and 1 large tablespoon of butter. Stir into a cup of cream, 2 tablespoons of flour, and when the milk on the stove is about to boil, mix this with it. When the mixture thickens, stir into it 1 egg. Serve at once.—Mrs. E. D. Kelley, Winnetka, Ill.

CRIMPED COD.—Take a very fresh cod, cut into the bone on both sides, with about 2 inches between each slice, then lay it

in cold water, with a little vinegar in it, for about 2 hrs. Put it on in boiling salted water, and boil gently till done; drain, and serve immediately, with parsley and butter sauce.—Mrs. Frank P. Arnold, 14 E. 42nd St., Chicago, Ill.

CUTLETS OF COD.—Cut up 3 lbs. of fish into strips, dry them with a clean cloth, rub lightly with salt and pepper. Dip the slices in a beaten egg, then in 1 handful fine bread crumbs, which is mixed with pepper and salt, and a little minced parsley. Fry in enough fat to cover. Drain away every drop of fat and lay the cutlets on a napkin on a hot dish.—Mrs. E. D. Kelley, Winnetka, Ill.

CODFISH FRITTERS.—Boil $\frac{1}{2}$ lb. codfish, cut fine, and 4 medium-sized sliced potatoes together till the potatoes are cooked. Mash together and beat lightly; add 2 eggs, well beaten, and fry brown on a griddle, like pancakes.—Mrs. E. D. Kelley, Winnetka, Ill.

CODFISH GRAVY.—Pick apart about 1 lb. codfish. Boil a few minutes in fresh water, and when tender, drain off the water, and add 1 qt. milk. When it comes to a boil, add some thickening, or add 2 or 3 hard-boiled eggs, sliced fine.—Mrs. M. L. Baker, 3560 Forest Ave., Chicago, Ill.

PICKED CODFISH.—Pick the fish in small particles, separating the fibers as near as possible. Freshen by leaving it in water 1 hr. Pour off the water and cover again with fish. Bring to a scald, and pour it off. Pour enough milk over to cover the fish. Add to a qt. of the soaked fish, butter size of $\frac{1}{2}$ an egg, a very little flour, and a dust of pepper. Take off the fish, thicken it with 2 beaten eggs.—Mrs. E. D. Kelley, Winnetka, Ill.

CODFISH PUDDING.—Mix together 1 cup codfish, picked fine, 2 cups mashed potatoes, 1 pt. cream or milk, 2 eggs, beaten, $\frac{1}{2}$ cup butter, and a little salt and pepper, mix well. Bake in a baking-dish 20 to 25 minutes.—Mrs. C. E. Barber, 3235 South Park Ave., Chicago, Ill.

COD'S ROE.—Shave smoked cod's roe into small pieces, put it into a saucepan with butter and a little pepper. Stir well over the fire, and pour it on pieces of toast, cut diamond-shaped.—Mrs. E. D. Kelley, Winnetka, Ill.

CODFISH SOUFFLE.—Pick apart $\frac{1}{2}$ lb., wash well in cold water; cover it with boiling water, and let it stand for $\frac{1}{2}$ an hr.; drain, and press dry. Have ready 1 pt. mashed potatoes that have been beaten until light, stir in the codfish; add the pepper and the yolks of 2 eggs, and then fold in the well-beaten whites. Put this into a baking-dish, and bake in a quick oven until golden brown.—Mrs. H. W. Borquette, 2441 S. Wabash Ave., Chicago, Ill.

COD SOUNDS AND TONGUES.—Soak, scrape and boil as many cod sounds as required. Drain and put them into a stewpan with sufficient white stock to cover them. Season the sauce with salt, pepper and powdered mace, thicken it with a lump of butter rolled in flour; just before serving, add the juice of a lemon. Serve with egg sauce.—Mrs. E. D. Kelley, Winnetka, Ill.

SPANISH COD.—Take 1 or 2 slices of cod, tail end, remove the skin, dredge over with flour, and fry in hot lard until nicely browned. Take it out with an egg-slicer, drain, and put into a saucepan with as much brown gravy as will swim it. Add a little salt and cayenne, the juice of $\frac{1}{2}$ of lemon, 1 lump of sugar, an onion stuck with 2 cloves and a little tomato catsup. Simmer until the fish is cooked. Place it on a hot dish, strain the gravy, thicken it with a little hot butter.—Mrs. E. D. Kelley, Winnetka, Ill.

A "CAPE COD FOLKS" TID-BIT.—Soak 2 lbs. of cod over night. In the morning wash and scrub it with a brush to remove lingering crystals of salt, and cover with hot water, in which an onion has been boiled. Let it stand in this until the water is cold. Take out the fish and lay between 2 towels until perfectly dry. broil on both sides, turning twice; lay it in a hot dish; break to pieces with a fork, and cover well with hot drawn butter, seasoned with pepper, lemon juice, and minced parsley. Let it stand covered for 10 minutes over hot water before serving.—Mrs. B. Basil, 2906 Vernon Ave., Chicago, Ill.

BROILED SOFT-SHELL CRABS.—Clean a number of soft-shelled crabs, dip them in melted butter and season with pepper and salt. Put them on a gridiron and broil until the shells are slightly brown. When done, serve with melted butter. Garnish the plate with lemons, cut into quarters.—Mrs. C. J. Jeffries, Winnetka, Ill.

HARD-SHELL CRABS IN COQUILLES.—Pick out the flesh of boiled crabs, mix with Bechamel sauce, and fill the empty top shells with the mixture; sprinkle with bread crumbs, and small pieces of butter on the top. Put to brown in the oven, and serve.—Mrs. K. Berry, 3600 S. Wabash Ave., Chicago, Ill.

CRAB CROQUETTES.—Chop 1 pt. of fresh crab meat very fine, add $\frac{1}{2}$ pt. of bread crumbs, season with salt and pepper, and mix thoroughly. Roll 1 doz. fresh oysters into this, dip them in light egg-batter, and also in the crumbs again. Place some fresh butter in a very hot pan, and fry slowly.—Mrs. C. J. Jeffries, Winnetka, Ill.

DEVEILED CRAB.—Pick the meat from boiled crabs, taking care not to break the shells. Flake the meat, and mix with it a tablespoon of melted butter, cayenne and salt to taste, mustard, if desired, and 1 tablespoon of lemon juice or vinegar. Return to the shells, sprinkle with bread crumbs, and bits of butter, and bake.—Mrs. Roy Berry, 2600 S. State St., Chicago, Ill.

CREAMED CRABS.—Make a cream sauce; add the usual seasoning, and fold in carefully the meat from 1 doz. crabs. When hot, serve in patty shells, bread boxes, on toast, or on bouche cases.—Mrs. Arthur Blakey, 3217 S. Dearborn St., Chicago, Ill.

DEVEILED CRAB.—Boil the extract of meat and the crab, season with cayenne pepper, mustard, salt, and any sauce preferred. Put into a covered saucepan, with hot water sufficient to keep from burning; add cracker dust, moistened with a tablespoon of cream, together with a quantity of butter. Serve in the black shell, putting a sprig of parsley with each.—Mrs. C. J. Jeffries, Winnetka, Ill.

CRAB FARCIE.—Pick the meat from the shells, and allow 1 lb. of meat to $1\frac{1}{4}$ lbs. of crumbs. Cover the crumbs with the meat, put pieces of butter over the whole and bake in the oven 10 minutes. Serve with chopped parsley and lemon.—Mrs. C. J. Jeffries, Winnetka, Ill.

FRIED SOFT-SHELL CRABS.—Roll the crabs in rolled cracker crumbs and dip in a beaten egg, then roll again in the crumbs and drop into the smoking fat. When done take out with

a skimmer, lay on brown paper to free from grease, and serve hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

MINCED CRAB.—Place 1 pt. of crab, 1 hard-boiled egg, chopped very fine, 1 tablespoon of butter, and $\frac{1}{2}$ pt. of pure cream in a pan, season, and cook for 8 or 9 minutes. Thicken with a cream sauce; when cooked add a glass of sherry. Serve in chafing-dish.—Mrs. C. J. Jeffries, Winnetka, Ill.

POTTED CRAB.—Pound the meat from the shell and claws of a freshly-boiled crab in a mortar with salt, cayenne and pounded mace. Press into small jars, cover it with butter, and bake in a moderate oven for $\frac{1}{2}$ an hr. When cold, pour freshly clarified butter over it. Set aside until the butter becomes cold.—Mrs. C. J. Jeffries Winnetka, Ill.

CRAWFISH.—These small fresh water lobsters are extremely delicate. Pull off the center fin in the tail; with it will come out a small black vessel, which would make the fish bitter if left in. Wash them carefully and put them to cook in a very strong court-bouillon. Strain them, and serve arranged prettily on a platter decorated with parsley.—Mrs. J. R. Bogen, 2722 S. Dearborn St., Chicago, Ill.

BROILED EELS.—Skin and clean a good-sized eel; remove the backbone and cut into 5 or 6 pieces. Dip each piece into egg, and then in salted and peppered bread crumbs. Put on a greased gridiron with the skin downward, over a clear fire, broil, turning over when done on one side. Put on a hot dish, garnish with parsley, ad serve with tartar sauce.—Mrs. E. D. Kelley, Winnetka, Ill.

FRICASEED EELS.—After skinning, cleaning and cutting 5 or 6 eels in pieces of 2 inches in length, cover with water and boil until tender. Add a good-sized bit of butter, with a teaspoon of wheat flour or rolled cracker worked into it, and a little scalded, and chopped parsley; add salt and pepper to taste, and a wine-glass of vinegar, if liked; let them simmer for 10 minutes, and serve hot.—Mrs. Ella Bosell, 2628 S. State St., Chicago, Ill.

FRIED EELS.—Clean and cut the eels into pieces 3 inches in length, cover them in a saucepan with cold water, adding salt,

pepper, thyme, onions, thin sliced carrots, and $\frac{1}{2}$ glass of vinegar. When boiling take from the fire, and let them become cool. Then drain and dry them. Mix egg and bread crumbs, beating the egg first, and dip in each piece. Fry them brown in drippings. Place on a dish, and serve with tartar sauce.—Mrs. E. D. Kelley, Winnetka, Ill.

STEWED EELS.—Clean and skin 3 lbs. of eels, and remove every vestige of fat from the inside. Chop an onion fine, add 4 tablespoons of butter and chopped parsley, season to taste. Cut the eels in pieces about 2 inches in length, season, and lay in saucepan containing the melted butter. Strew the onion and parsley over all, cover the saucepan closely, and set in a pot of cold water. Bring gradually to a boil, then cook very gently for $1\frac{1}{2}$ hrs., or until tender. Turn out into a deep pan.—Mrs. E. D. Kelley, Winnetka, Ill.

BOILED FLOUNDERS.—Lay the fish in a kettle with salt and water in the proportion of 6 oz. of salt to each gallon, and a little vinegar. Let the water boil a minute or so, remove it to the side to simmer until done. The fish must not boil fast or they will break. Let them simmer 15 minutes.—Mrs. Kelley, Winnetka, Ill.

FRIED FILLETS OF FLOUNDERS.—Cut, trim, and prepare as for baking. When you take them from the ice, salt and pepper, skewer, roll in crumbs, then in egg, and again in crumbs. Leave on ice for $\frac{1}{2}$ an hr. longer, and fry in deep fat. Drain, withdraw the skewers, and serve with sauce tartare.—Mrs. William Boss, 169 Locust St., Chicago, Ill.

BROILED FROGS' LEGS.—Lay 2 doz. frogs on their backs. Cut from the neck along the sides of the belly and cut again across the middle of the belly. Take out the entrails and cut away the head, leaving only the back and legs. Skin and chop off the feet, then wash thoroughly and blanch in scalding salted water. Lay on a dish and pour over a little olive oil, season with salt and pepper. Turn over several times in this seasoning and broil for 3 or 4 minutes on one side, then turn. Broil together about 7 minutes, and serve with a maitre d' hotel sauce.—Mrs. C. J. Jeffries, Winnetka, Ill.

FRICASEED FROGS' LEGS.—Clean 2 doz. frogs' legs and put them in a granite saucepan with a little butter. Place on the fire and and cook until the butter begins to brown, pour over a cup of hot water, cover the pan and stew for 25 minutes. Skim off most of the butter, and add salt and pepper to taste. Thicken with the yolks of 2 eggs and 2 tablespoons of cream. When it boils, remove from the fire. Serve on hot, buttered toast.—Mrs. C. J. Jeffries, Winnetka, Ill.

FRIED FROGS' LEGS.—Clean 2 doz. frogs' legs and dip them singly in a beaten egg, then in cracker crumbs, and plunge each one into very hot fat, and fry for 5 minutes. Drain, garnish with parsley, and serve with maitre d' hotel sauce, and Saratoga chips.—Mrs. C. J. Jeffries, Winnetka, Ill.

FROGS' LEGS—STEWED.—Put 2 oz. of butter in a saucepan, lay in the frogs' quarters and fry gently. Add 1 chopped onion, 1 oz. of butter, a small piece of raw ham, cut up very small, $\frac{1}{2}$ a green pepper, a sliced tomato, a teaspoon of rice, a cup of hot water and 1 of cream, and boil until done. Take out of the pan, strain the gravy, mix it with the yolks of 2 eggs, beaten to a cream. Place the frogs' legs in a proper dish, pour over the gravy, and send to the table.—Mrs. C. J. Jeffries, Winnetka, Ill.

BAKED HADDIE.—Place fish in baking-pan. Surround with cold water and cook slowly for 25 minutes on the top of the stove. Pour off water; spread fish with butter, and bake in the oven 25 minutes.—Mrs. Leo T. Brodo, 3616 Ellis Park, Chicago, Ill.

BROILED FINNAN HADDIE.—Soak in a pan of water 4 or 5 hrs., then wipe dry, and broil over hot coals. Put on a hot platter with a little butter, pepper, and pour over $\frac{1}{2}$ cup of hot, sweet cream, set in the oven a minute or two, and serve at once.—Eloise Jennings, Winnetka, Ill.

CREAMED FINNAN HADDIE.—Remove the skin and bones from a small salted finnan haddie, previously boiled, and pick into flakes with a fork. Place in a saucepan 1 tablespoon each of butter and flour, add $1\frac{1}{2}$ cups of milk, cook a few moments; season with pepper; thicken with flour and butter, creamed; serve on a hot platter, garnished with toast.—Mrs. E. D. Kelley, Winnetka, Ill.

BAKED HADDOCK.—Scale and clean a 3-lb. fish; fill with forcemeat and sew up; sprinkle with a generous supply of salt and bread crumbs. Put over 3 level tablespoons of butter in tiny pieces on the fish. Bake $\frac{3}{4}$ hr., basting frequently.—Mrs. E. D. Kelley, Winnetka, Ill.

HADDOCK FILLETS.—2 lbs. "thick of the fish" will make 4 fillets; skin each piece with a sharp knife; trim into shape, and leave in a marinade of oil and vinegar with a tablespoon of mixed chives, or a tablespoon of onion juice. Let the fillets lie there for an hr. Then drain well, roll in a good batter, afterward in fine bread crumbs, and fry in deep boiling fat. Drain upon hot tissue paper, and send to table very hot. Serve tomato sauce with it.—Mrs. L. A. Branch, 3607 S. Wabash Ave., Chicago, Ill.

BAKED HALIBUT STEAK.—Wash, wipe, and lay in olive oil and lemon juice for 1 hr. Sprinkle liberally with minced onion, parsley and lemon juice, turning over and over that the steak may be covered. Lay upon the grating of your bake-pan. Make a white sauce by stirring 1 cup of hot milk into 1 tablespoon of butter, cooked smooth, with 1 of flour. Season it with salt and pepper, and pour it over the fish. Cover the surface with fine bread crumbs, moistened in melted butter, and bake until the fish is done, about 12 minutes to the lb.—Mrs. Clara Browder, 3849 S. State St., Chicago, Ill.

DEVEILED HALIBUT OR COD.—Pick cold, cooked fish into bits with a silver fork. Make a forcemeat of bread crumbs, the yolks of 2 eggs, run through a colander or vegetable press, a tablespoon of melted butter, 1 of minced parsley, a teaspoon of onion juice, paprika, and salt. Mix with the fish, wet up with oyster liquor, and fill scallop shells with the mixture. Cover with fine bread crumbs, pepper and salt them, put a dot of butter on each scallop, and bake quickly to a light brown.—Mrs. Arthur F. Brown, 2824 Vernon Ave., Chicago, Ill.

FRIED HALIBUT STEAKS.—Marinade for an hr.; drain, roll in slated flour, then in beaten egg, lastly, in salted and peppered bread crumbs. Leave on ice for an hr., and fry in clarified dripping, or on cottolene or fat.—Mrs. K. Whitley, 3623 Forest Ave., Chicago, Ill.

ESCALLOPED HALIBUT OR SALMON.—Mix 1 tablespoon of butter and $\frac{1}{4}$ cup flour until smooth, stir in $\frac{1}{2}$ pt. scalded milk, add salt, pepper and 1 dessertspoon Worcestershire sauce, and pour this over the contents of 1 can of salmon, broken into small pieces. Sprinkle bread crumbs over the top, and bake in individual dishes. If halibut is used instead of salmon, $1\frac{1}{2}$ lbs. is sufficient.—Mrs. D. E. Gentry, Glencoe, Ill.

HALIBUT AND CHEESE SCALLOP.—Have ready 2 cups of cold, cooked halibut, flaked rather coarsely with a fork. Make a good white sauce—or drawn butter—based upon milk instead of water. Butter a bake-dish and fill it with alternate layers of the fish, sauce, and grated cheese, using altogether about 4 tablespoons of cheese, and cover the top with crumbs. Bake $\frac{1}{2}$ an hr. in a quick oven, and serve hot. Keep covered, until 10 minutes before serving, when brown.—Mrs. Chas. Zugler, 113 E. 36th St., Chicago, Ill.

HALIBUT TIMBALE.—Cut 1 lb. of raw fish in small pieces, pound it in a mortar and strain through a sieve. Make a paste of a cup of bread crumbs, and $\frac{1}{2}$ of milk. Take off the fire, add the pulped fish, $\frac{1}{2}$ teaspoon of salt, and a dash of paprika. Beat in slowly the whipped whites of 5 eggs. Fill buttered moulds with the mixture, and set them in a pan of hot water in the oven for 20 minutes. Serve with potato sauce.—Mrs. E. D. Kelley, Winnetka, Ill.

RED HERRINGS.—Cook the fish by making incisions in the skin across the fish. If there is any roe, pound it in a mortar with a little anchovy and spread it on toast. If the herrings are very dry soak them in warm water an hr. before cooking.—Mrs. E. D. Kelley, Winnetka, Ill.

SCALLOPED HERRING.—Soak 5 salt herrings over night. Divide; remove all skin and bones; cut into inch squares. Slice 1 doz. of cold potatoes, have a layer of potatoes and fish, adding bit of butter and good sprinkling of pepper to each layer of fish, end with potatoes. Cover with a sauce made of 3 cups of milk and 3 beaten eggs. Lastly, add $\frac{1}{2}$ cup of fine bread crumbs, mixed with 1 teaspoon drawn butter. Bake about 40 minutes. Serve hot.—Mrs. E. D. Kelley, Winnetka, Ill.

LOBSTER A LA ATLANTIC CITY.—Scald 1 qt. of milk, stir in 1 teaspoon of salt, a dash of cayenne pepper, add 2 tablespoons of butter, rolled in 1 of flour; cook 3 minutes; add 1 lobster. Simmer 5 minutes. Line a tureen with 6 split and buttered crackers; serve with sliced lemon.—Mrs. C. J. Jeffries, Winnetka, Ill.

LOBSTERS BROILED IN THE SHELL.—Kill the lobster by cutting the tail off with one stroke of the knife, just where it joins the body. With another clean cut, divide it lengthwise into two equal parts, shell and all. Take out the coral, the one long intestine, and the stomach. Crack the claws with a hammer. Put on a buttered broiler, split side downward, and broil over a fierce fire. As soon as the juice begins to run freely, withdraw long enough to wash liberally with melted butter, and return to the fire, turning often to keep in the juices. Cook about 10 minutes on the split or flesh side, and 8 minutes on the other. Have ready a sauce made by rubbing 2 tablespoons of flour to a cream with lemon juice and finely minced parsley, adding a little cayenne, and wash the lobster with this while hissing hot. Serve half a lobster to each guest with oyster forks for extracting the meat.—Mrs. F. M. Stall, 2317 Indiana Ave., Chicago, Ill.

CREAMED LOBSTER.—2 cups of boiled lobster meat cut into dice. Season with paprika, salt, and lemon juice. Heat a tablespoon of butter in a saucepan, and turn in the lobster dice. Toss until smoking hot, add $\frac{1}{2}$ a cup of cream, heated, with a bit of soda, then beat into it the whipped yolks of 3 eggs. Stir for 1 minute, and dish. Serve hot buttered crackers around it.—Mrs. D. H. Smedley, 629 Wells St., Chicago, Ill.

CREAMED LOBSTER A LA NEW YORK.—Mix $\frac{1}{2}$ cup of butter, the yolks of 3 hard-boiled eggs and a dash of dry mustard to a smooth paste. Heat the chafing-dish and add gradually 1 cup of rich milk and the beaten yolk of a raw egg, then 4 tablespoons of cracker crumbs, rolled fine, and 1 lobster, picked into pieces, mixed with salt and pepper. Toss the mixture about with a fork and spoon until thoroughly heated. Serve on toast.—Mrs. C. J. Jeffries Winnetka, Ill.

LOBSTER CROQUETTES.—Mix with 1 cup cream sauce, 2 cups of finely chopped lobster, 1 saltspoon salt, 1 of mustard, a

trifle of cayenne. Make into croquettes, roll in beaten egg and bread crumbs and fry in hot lard.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

LOBSTER CURRIED.—Heat a tablespoon of butter in a frying-pan, and cook in it a tablespoon of sliced onion. Strain out the onion, return the butter to the pan, and stir smooth with a level tablespoon of flour, and a teaspoon of curry powder. Add 4 tablespoons of cream, heated, with a pinch of soda; lastly, 2 cups of lobster meat, cut into dice. Stir steadily until very hot. Serve.—Mrs. J. H. Salmann, 2638 Cottage Grove Ave., Chicago, Ill.

LOBSTER CUTLETS.—2 cups of minced lobster, seasoned with a $\frac{1}{4}$ teaspoon of salt, a dash of paprika, and 1 teaspoon each of lemon juice and minced parsley. Moisten with 1 cup of thick drawn butter, and the beaten yolk of 1 egg. When cool, shape into cutlets; egg and crumb them, let them stand for 1 hr. on ice, then fry in deep hot butter.—Mrs. Frank Rogers, 67 E. 36th St., Chicago, Ill.

DEVEILED LOBSTER.—2 cups of lobster meat, cut into dice. Reserve the coral, rubbing it to a paste with butter and lemon juice. Heat 2 tablespoons of butter in a saucepan, add the lobster meat, highly seasoned with paprika, French mustard, 10 drops of tabasco, or double the quantity of Worcestershire sauce and salt. As soon as it bubbles, turn in the coral paste, and let it just come to a boil before serving.—Mrs. Victor Raymond, 63 E. 21st St., Chicago, Ill.

LOBSTER FARCIE.—Remove the lobster from the shell, and cut the fish into small pieces. Stir in the meat a thick cream sauce. Season with salt, red pepper, Worcestershire sauce, and a small quantity of onion juice. Put into the shell again, sprinkle thickly with bread crumbs, and brown in the oven very slowly.—Mrs. C. J. Jeffries, Winnetka, Ill.

FRITTER BATTER FOR LOBSTER, ETC.—Mix together the yolks of 2 eggs, beaten with $\frac{1}{2}$ cup cold water, add 1 cup flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon of paprika pepper, beat until smooth; add 1 tablespoon melted butter, beat very hard, as the success of the batter depends upon the beating; finally "fold in" the stiffly

beaten whites of 2 eggs and set the batter in a cold place for 2 or 3 hrs. before using.—Eloise Jennings, Winnetka, Ill.

LOBSTER A LA NEWBURG.—Mash the yolks of 2 hard-boiled eggs with a silver spoon, add $\frac{1}{4}$ cup cream. Put 2 tablespoons of butter in the chafing-dish, add 1 tablespoon of flour; cook slowly for 1 minute, then add $\frac{1}{4}$ cup cream and stir until thick, add the yolks and cream to this, add lobster broken into small bits, and the whites of eggs, sliced. Just before serving, add salt, pepper, and 2 tablespoons of sherry.—Eloise Jennings, Winnetka, Ill.

LOBSTER, NEWPORT STYLE.—Split 2 cooked lobsters in half, remove all the meat, and divide the shells in 8 parts. Cut the meat fine, crack the claws, pick out the meat. Melt 2 tablespoons of butter, add 1 of flour, stir and cook 2 minutes; add $1\frac{1}{2}$ cups of milk, stir and cook to a thick, smooth sauce; season with 1 teaspoon salt, $\frac{1}{4}$ teaspoon of pepper. Mix the yolks of 2 eggs with $\frac{1}{2}$ gill of cream, add them to the sauce, cook a few minutes, next add the lobster and 1 teaspoon parsley, chopped fine, stir 2 minutes over the fire. Put the filling into the lobster shells, sprinkle 1 teaspoon of grated bread crumbs and a few drops of melted butter over each. Place the shells in a shallow pan and bake 10 minutes in a hot oven. Toast a piece of oblong bread, fasten to the center of an oblong dish, and cover with butter, mixed with chopped parsley. Fasten the lobster claws with small skewers in the center on top of the bread, dress the lobster around it, garnish with small sprigs of parsley, and serve.—Mrs. C. J. Jeffries, Winnetka, Ill.

LOBSTER SAUSAGES.—Mince fine and pound the flesh from a freshly-boiled lobster, with 2 oz. of butter, a little salt, cayenne, and pounded mace, and $\frac{1}{2}$ of the coral, which has been pounded separately, and pressed through a hair sieve. Shape the mixture into roll-like sausages, sprinkle the rest of the coral over them and place in an oven with a moderate fire until they are quite hot. Serve on a folded napkin, and garnish with lettuce leaves.—Mrs. C. J. Jeffries, Winnetka, Ill.

SCALLOPED LOBSTERS.—Cover the bottom of a baking-dish with fine bread crumbs. On this put a layer of lobster, and

season with pepper and salt; add another layer of crumbs, another of lobster, and so on, until the dish is filled. Moisten with milk, and strew with bits of butter, and bake about 20 minutes.—Mrs. L. N. Powell, 3513 S. Dearborn St., Chicago, Ill.

LOBSTER WITH TOMATO SAUCE.—1 medium-sized lobster, 1 slice of onion, 1 tablespoon of butter, 1 tablespoon of flour, $\frac{1}{2}$ pt. of strained tomato, 1 bay leaf, 1 level teaspoon of salt, 1 saltspoon of pepper. Put the bay leaf, onion, salt and pepper into the tomato; cook slowly for 5 minutes. Rub together the butter and flour; add gradually the tomato; bring to a boiling point, and stand over hot water. Open the lobster, and cut into inch squares. Strain the tomato sauce; add to it the lobster; cover, and place over hot water for 15 minutes, and it is ready to serve. Garnish the dish with triangular pieces of toasted bread.—Mrs. Thomas Perkins, 3747 S. Wabash Ave., Chicago, Ill.

COLD LOBSTER.—Take off the large claws and crack the shell lightly without disfiguring the fish. Split open the tail with a sharp knife, and dish the fish on a folded napkin, with the head in an upright position in the center, and the tail and claws arranged around it. Garnish with parsley. Use salt, cayenne, mustard, salad-oil with it.—Mrs. C. J. Jeffries, Winnetka, Ill.

BAKED FRESH MACKEREL.—Lay for $\frac{1}{2}$ an hr. in olive oil and lemon juice. Lay thin slices of pork upon the grating of a baking-pan, put the mackerel on the pork, sprinkle lightly with salt and pepper, and bake in a hot oven for 25 minutes. Serve with tomato sauce.—Mrs. Jas. Moore, 4412 S. Dearborn St., Chicago, Ill.

BOILED SALT MACKEREL.—Soak the mackerel over night. Boil in a napkin in clear water, drain, and lay it on a dish with a garnish of parsley. Make a sauce of melted butter, and serve with boiled potatoes.—Mrs. E. D. Kelley, Winnetka, Ill.

BROILED FRESH MACKEREL.—Draw wash and cut off the head of a mackerel. Rub over with salt, and let stand for 1 hr. Rub a gridiron with ko-nut or olive oil, lay on the mackerel and broil over a clear fire. Garnish dish with parsley, and serve very hot.—Mrs. E. D. Kelley, Winnetka, Ill.

SPICED MACKEREL OR TROUT.—Take $\frac{1}{4}$ teaspoon of allspice, salt, cinnamon, cloves, and pepper, and enough vinegar to cover the fish. Cook until vinegar is all absorbed, in a moderate oven; about 2 hrs.—Mrs. D. E. Gentry, Glencoe, Ill.

BOILED MUSSELS.—Brush the shells and wash the mussels in several waters. Put them into a deep saucepan (without water), and sprinkle a little salt over them. Spread a napkin over them in the saucepan, put on the lid and scald them over a sharp knife. Shake frequently to keep them from burning. When the shells open, take the saucepan off the fire, drain the liquor into a bowl, and take out the fish. Very carefully remove the little weed which is found under the black tongue and throw it away. Do not let the mussels stay too long on the fire, as they become leathery.—Mrs. C. J. Jeffries, Winnetka, Ill.

OYSTERS

ANGELS ON HORSEBACK.—Roll up a slice of bacon; take an oyster and skewer it on the roll of bacon; repeat until the pan is full; bake in the oven.—Mrs. Emma Minter, 3334 S. State St., Chicago, Ill.

BAKED OYSTERS.—Select nice large oysters in the shell; wash, scrub, and rinse until the shells are free from sand. Place in a baking-pan, and then in a quick oven; bake for 10 or 15 minutes, until the shells open. Take from the oven, and quickly remove the upper shell. Arrange 6 on a dinner plate with a little cup of melted butter, seasoned with salt and pepper, placed in the center, and send at once to the table. To eat these, remove the oysters from the shell with an oyster fork, and dip them into melted butter.—Mrs. Cecelia Miller, 611 Dearborn Ave., Chicago, Ill.

BROILED OYSTERS.—Free from the shells, pour water over the oysters and drain. Dip in melted butter, then in highly-seasoned cracker dust; let stand until a crust is formed, as they will then retain their juices. Lay on a fine, well-buttered wire grid-iron, till a delicate brown. Serve on a hot platter at once, garnished with thin slices of lemon, and dividing these slices into 4 or 6 pieces.—Eloise Jennings, Winnetka, Ill.

OYSTER COCKTAIL.—Mix together 2 tablespoons catsup, 2 drops tabasco sauce, $\frac{1}{2}$ teaspoon Worcestershire sauce, $1\frac{1}{2}$ teaspoons lemon juice, 1 teaspoon horseradish. Add to oysters in the proportion desired.—Mrs. Richard M. Johnson, 608 E. 43rd St., Chicago, Ill.

VIRGINIA CREAMED OYSTERS.—Lay 3 or 4 oysters on a nappy or clam shell. Have ready a sauce made by cooking together 2 tablespoons each of butter and flour, until they bubble, and pouring on them, then a cup of oyster liquor, and 1 of cream; add a tiny pinch of baking soda to the cream, and stir over the fire in a double boiler until you have a thick, smooth sauce. Season to taste with salt and white pepper, beat up hard once, and pour over the oysters in the shells or the nappies. Set in the oven, and after the shells or dishes are hot, bake for about 5 minutes.—Mrs. Marie Humphrey, 3446 S. State St., Chicago, Ill.

OYSTER CROQUETTES.—Chop $\frac{1}{2}$ pt. raw oysters and $\frac{1}{2}$ pt. of cooked veal very fine. Soak 3 tablespoons of cracker crumbs in oyster liquor, and then mix all the ingredients, adding 1 tablespoon of onion juice, 1 tablespoon butter, melted, and shape. Dip in yolks of 2 eggs and roll in bread crumbs, and fry as usual.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

CURRIED OYSTERS.—Melt 1 tablespoon of butter, add 1 tablespoon of flour, 1 scant teaspoon of curry powder, $\frac{1}{2}$ cup each of oyster liquor and thin cream. When thick add 1 tablespoon of grated apple, 1 cup of oysters, 10 drops of onion juice, and $\frac{1}{2}$ teaspoon of salt; serve on toast.—Eloise Jennings, Winnetka, Ill.

OYSTER CUTLETS.—Soak 2 tablespoons of fine cracker crumbs in the oyster liquor, chop $\frac{1}{2}$ pt. of oysters, and add them to the soaked crumbs; add 1 cup fine, chopped, cooked chicken, 1 teaspoon of salt, and a little pepper. Put 1 tablespoon of butter in a fryin-pan, when melted add 1 tablespoon of flour, stir until smooth, add the oyster mixture, and stir 3 or 4 minutes. Put in 2 eggs, well beaten, and stir a minute longer. Spread upon a well-buttered platter, and when cold shape into cutlets. Dip the cutlet into 1 beaten egg, and then into bread crumbs, and fry until brown. Serve quickly.—Mrs. D. E. Gentry, Glencoe, Ill.

DEVEILED OYSTERS.—25 oysters, $\frac{1}{2}$ pt. of milk, $\frac{1}{2}$ a saltspoon paprika, $\frac{1}{2}$ a saltspoon of white pepper, $\frac{1}{2}$ a teaspoon of salt, 1 tablespoon of butter, 2 tablespoons of flour, yolks of 2 hard-boiled eggs, 1 tablespoon of chopped parsley. Drain, and wash the oysters; throw them into a hot kettle; stir until the gills have curled; drain, saving the liquor. Chop the oysters, drain again, adding this to the other liquor. Rub the butter and flour together, add the oyster liquor and cold milk; stir over the fire until they reach the boiling point; add all the seasoning and the yolks of the eggs, slightly beaten; cook just a moment longer; add the oysters, and stand aside to cool. When cold, fill the mixture into the deep oyster or clam shells, or in any individual shells that you may have in the house. Beat an egg until the white and yolk are thoroughly mixed; add a tablespoon of warm water, and beat again. Take the shell in your hand, and baste it all over with this beaten egg; then dust thickly with bread crumbs, cementing well where the mixture and shell come together. When ready to serve, put a few at a time in a frying basket, and plunge them into hot fat.

Caution.—An abundance of egg and bread must be put around the edge of the shell, so that it will quickly harden when plunged into the hot fat, otherwise the fat will penetrate, and spoil the flavor of the mixture. This same mixture may be put into individual or ramekin dishes, covered with browned bread crumbs, and put into the oven a few minutes to heat.—Mrs. E. P. Hubbard, 3257 South Park Ave., Chicago, Ill.

FRICASEED OYSTERS.—Parboil 50 of the freshest of oysters in their own liquor. One good scald is sufficient. Skim and strain off the liquor. Rub together 6 oz. of butter, 3 tablespoons of scalding hot cream into a smooth paste. Place this in 1 qt. of hot cream in a stewpan on the fire, and stir constantly. Add 3 saltspoons of salt, 2 each of ground white pepper, allspice, and mace. Stir until it is thick. Add the well-beaten yolk of 2 eggs, strained through a fine sieve. Pour the same over the oysters, cover thickly with bread crumbs. Bake in a quick oven until the top is dark brown. Serve hot.—Eloise Jennings, Winnetka, Ill.

FRIED OYSTERS.—Select the largest oysters for frying. Take them carefully from the liquor, lay them on a cloth to drain; roll in cracker crumbs or cornmeal, and fry quickly in hot butter.

to a light brown. Serve at once.—Mrs. Chas. Horn, 1024 La Salle Ave., Chicago, Ill.

OYSTER FRITTERS.—Drain them thoroughly, chop fine, season with salt and pepper. Make a batter of eggs, milk and flour; stir the chopped oysters in this and fry in hot butter; or fry them whole, enveloped in batter, one in each fritter. In this case the batter should be thicker than if they were chopped.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

OYSTERS (Italian Style).—Drain the liquor from the oysters, spread a dish with butter, lay the oysters upon it, strew finely-minced parsley over, season with salt and pepper, and sprinkle with grated Parmesan cheese. Put the dish into the oven; when brown, serve with hot wafers.—Mrs. C. J. Jeffries, Winnetka, Ill.

OYSTERS IN JACKETS.—1 pt. large oysters, and bacon cut in very thin slices. Take 1 slice and place an oyster on half the slice, fold the other half over and pin the oyster in by running a wooden toothpick through. Put into a spider, and fry without seasoning. When done, send to the table hot. Do not remove the picks. This is delicious with buckwheat cakes for breakfast.—Mrs. W. J. Henderson, 2815 Calumet Ave., Chicago, Ill.

OYSTERS, MUSHROOMS AND SWEETBREADS (Filling for Patties).—Parboil $\frac{1}{2}$ pt. of oysters, strain, and save the liquor, cut the oysters and the mushrooms into about 4 pieces each. Cook, salt a little, and chop the sweetbreads. Mix the liquor of the oysters and mushroom juice with enough sweet cream to make 1 pt. in all. Heat the liquor and pour slowly on 1 tablespoon of butter and 3 of flour, which has been melted and partially cooked together. Season highly with salt, red pepper and a pinch of curry powder. Mix well together, and pour into patty shells. Serve at once.—Eloise Jennings, Winnetka, Ill.

OYSTER OMELETTE.—Make a plain omelette and just before folding over, spread on $\frac{1}{2}$ of the oysters that have been parboiled and cut in small pieces. Fold the other half over this, and serve hot.—Mrs. D. E. Gentry, Glencoe, Ill.

OYSTER PAN ROAST.—Put 1 tablespoon of butter in the chafing-dish; as it creams add 1 doz large oysters, $\frac{1}{2}$ pt. of oyster

juice, season with salt and pepper. Cover and cook 2 minutes. Serve on hot toast, moistened with the juice.—Mrs. C. J. Jeffries, Winnetka, Ill.

PANNED OYSTERS.—Clean, place on small pieces of toast in baking-pan, season, bake until plump. Serve with lemon butter, made with 3 tablespoons of butter, creamed, and $\frac{1}{2}$ a teaspoon salt, 1 tablespoon lemon juice, cayenne.—Mrs. L. C. Hazlett, 111 E. Ohio St., Chicago, Ill.

PICKLED OYSTERS.—Cook 1 qt. of large oysters in their liquor until plump. Skim out and plunge into cold water, then skim, drain, and put in earthen dish or glass. Boil 1 cup of good cider vinegar, a blade of mace, 6 whole cloves, 8 or 10 peppercorns, the same of whole allspice, 1 tablespoon of brown sugar, 1 teaspoon of salt and pinch of cayenne, or 2 teaspoons of pepper-sauce, for 5 minutes, and pour over the oysters.—Eloise Jennings, Winnetka, Ill.

BOSTON OYSTER PIE.—Pick off the shells of 3 pts. of oysters; put them into a stewpan with barely enough liquor to keep from burning; season with salt, pepper and butter; add a little cream or milk, and 1 or 2 crackers, rolled fine. Let simmer. Have ready a baked upper and lower crust. Pour in the filling, place on the upper crust, and serve hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

PIGS IN A BLANKET.—Bake 1 pt. oysters, larger ones for frying. Slice as thin as possible some breakfast bacon. Dip each oyster into egg and bread crumbs, and wrap each oyster in a slice of the bacon, confined with a toothpick. Then drop in boiling lard. Serve hot, with toothpick removed.—Mrs. David Harvey, 1449 S. State St., Chicago, Ill.

POULETTE OYSTERS.—Pick over 1 pt. of oysters, heat in their own liquor, skim, drain, and keep warm. Put $\frac{1}{4}$ cup of liquor into saucepan, melt 1 tablespoon of butter, add 1 tablespoon of flour, then $\frac{1}{4}$ cup of hot cream; beat 2 eggs, add $\frac{1}{4}$ cup of cream, then the hot liquor, and the oysters. Season with salt and pepper. Serve garnished with toast-points or puff paste.—Eloise Jennings, Winnetka, Ill.

OYSTER RAREBIT.—Clean and remove the hard muscle from $\frac{1}{2}$ or a pt. of oysters, parboil them in their own liquor until

their edges curl; remove to a hot bowl. Put 1 tablespoon of butter and $\frac{1}{2}$ lb. of grated cheese, 1 saltspoon of salt and a few grains of cayenne into a dish. While the butter is melting, beat 2 eggs, slowly, and add the oyster liquor; mix this gradually to the melted cheese, add the oysters and turn at once over hot toast.—Mrs. C. J. Jeffries, Winnetka, Ill.

ROAST OYSTERS IN THE SHELL.—Prepare the oysters as for steaming, then roast them over a clear fire with the large shell down. Two minutes after the shells are open the oysters are done. Take up quickly, and serve in the shells on a hot platter, with salt, pepper, and butter to taste.—Mrs. C. J. Jeffries, Winnetka, Ill.

OYSTER ROLLS.—Pour 2 drops of essence of anchovy on each oyster, 4 drops of lemon, a little cayenne pepper, and roll each oyster in a slice of thin bacon. When rolled enough, skewer, and fry them. When done, take each roll and place it on a fried crouton. Serve hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

ST. BERNARD OYSTERS.—Fry oysters in the usual way and pour over them the following: Brown-sauce; brown 1 tablespoon of butter, add 1 tablespoon of flour, brown again, add gradually 1 cup of stock, a little salt, pepper, parsley, minced fine, and a few drops of onion juice.—Eloise Jennings, Winnetka, Ill.

OYSTER SAUTES.—Drain the liquor from 1 doz. large oysters, butter the chafing-dish, and when very hot place the oysters in single layers. When brown on one side turn and brown the other side; while cooking keep adding a little butter. This, with the juice of the oysters, forms a skin. Season with pepper and salt, and when browned, serve oysters and the browned skin very hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

SCALLOPED OYSTERS.—Take equal quantities of oysters and cracker crumbs. Season the cracker crumbs well with pepper and salt. Have oysters all cleaned and picked free from shell, and dip into the crumbs. To 1 qt. each of crumbs and oysters, add $1\frac{1}{2}$ pts. of milk, stirring whole, together with $\frac{1}{2}$ cup of melted butter (less will do); stir thoroughly together, and spread a few powdered crumbs.—Mrs. A. E. Rouland, 1506 S. 4th Ave., Maywood, Ill.

OYSTERS IN THE SHELL.—Wash the shell, and put them on hot coals, or upon the top of a hot stove, or bake them in a hot

oven; open shells with an oyster knife, taking care to loose none of the liquor, and serve quickly on hot plates with toast; oysters may be steamed in the shells, and are excellent eaten in the same manner.—Mrs. E. P. Hamilton, 3415 Vernon Ave., Chicago, Ill.

SHREDDED WHEAT OYSTER, MEAT OR VEGETABLE PATTIES.—Cut oblong cavity in top of biscuit, remove top carefully and all inside shreds, forming a shell. Sprinkle with salt and pepper, put small pieces of butter in bottom, and fill the shell with drained, picked and washed oysters. Season with additional salt and pepper. Replace top of biscuit over oysters, then bits of butter on top. Place in a covered pan, and bake in a moderate oven. Pour oyster liquor or cream sauce over it. Shell fish, vegetables or meats may also be used.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

STEAMED OYSTERS.—Wash and drain a pt. of oysters, place in a basin, then in a steamer, and steam until they begin to curl. In a tureen put $\frac{1}{2}$ cup of melted butter, salt and pepper, add the oysters and the liquor made by steaming.—Eloise Jennings, Winnetka, Ill.

OYSTERS AND TRIPE.—25 fat oysters, 1 small onion, $\frac{1}{2}$ pt. of milk, $\frac{1}{2}$ a teaspoon of salt, 1 lb. of honeycomb tripe, 1 tablespoon of butter, 1 tablespoon of flour, 1 saltspoon of white pepper. The tripe must be boiled until perfectly tender, and cut into narrow strips or dice. Put the butter into a saucepan; add the onion, chopped; cover the saucepan, and cook until the onion is soft, not brown; add the flour, mix, add the milk, stir until boiling, and add the tripe and oysters. When the oysters are thoroughly cooked, so that the gills are curled, add the salt and pepper, and serve at once.—Mrs. Geo. T. Brodo, 3616 Ellis Park, Chicago, Ill.

NEW WAY OF PREPARING OYSTERS.—Put 2 doz. oysters in a large dish, take a small bunch of parsley, chopped fine, a little lemon rind, grated, $\frac{1}{2}$ a nutmeg, grated, and the crumbs of a stale French roll, also grated; have these all well incorporated, adding a little cayenne pepper. Have ready the yolks of 3 fresh eggs, beaten to a foam; dip each oyster separately into the eggs, and roll them in the bread crumbs, until they are well covered; melt $\frac{1}{4}$ lb. of butter in a pan, and put them in, and turn constantly, until they

have a brown, crusty appearance. Serve with celery salt, and thin slices of graham bread.—Mrs. Clara Browder, 3849 S. State St., Chicago, Ill.

BAKED PICKEREL, WITH SOUR CREAM.—Cut the fish in suitable pieces, put into frying-pan. Put over it 2 bay leaves, 1 onion, cut fine, salt, 2 oz. of butter, 1 cup sour cream, and let bake 20 minutes in hot oven.—Mrs. Frank Brown, 615 W. 47th Place, Chicago, Ill.

BAKED PIKE.—Wash, scale, clean and dry the fish. Fill it with forcemeat, and skewer it with its tail in its mouth. If the fish is not stuffed, sprinkle a little salt and cayenne and 1 oz. of butter inside. Egg and bread crumb it twice. Season the bread crumbs with salt and cayenne, and mix with them $\frac{1}{3}$ their quantity in shredded parsley. Pour clarified butter over the fish and bake in a moderate oven. Lay a buttered paper over the dish.—Mrs. E. D. Kelley, Winnetka, Ill.

FRIED PERCH.—Wash, scale and wipe them dry, flour lightly all over; rub off the flour, dip them into finely grated bread crumbs, and fry in plenty of boiling fat, until they are nicely browned. Drain on an inverted sieve, serve on a hot dish, and garnish with parsley. Serve with shrimp or anchovy sauce or plain melted butter.—Mrs. E. D. Kelley, Winnetka, Ill.

BAKED SALMON.—Stir 1 tablespoon of flour with milk, and thicken with this 1 qt. of hot milk, as for gravy. Add to this, while hot, $\frac{2}{3}$ cup of butter, 1 teaspoon chopped onion, and a pinch of red pepper, $\frac{1}{2}$ a teaspoon of sage. Drain all the oil from a can of salmon, and remove bones. Then put in a dish alternate layers rolled crackers, salmon, and dressing. Put butter on top, and bake 40 minutes.—Mrs. Sadie Bryant, 3120 S. Dearborn St., Chicago, Ill.

BAKED SALMON TROUT.—Dress fish, season with salt and pepper; cut gashes in back about 2 inches apart; lay in slices of salt pork; bake, basting frequently. Thicken liquor for dressing.—Mrs. D. E. Gentry, Glencoe, Ill.

SALMON BALLS.—Have ready potatoes, boiled tender well mashed, and seasoned with butter. Take half as much salmon as potatoes, season with pepper and salt, and make into balls or flat

cakes, and fry in hot fat. A well-beaten egg added makes them much lighter, but it is not necessary.—Mrs. Mittie Buford, 3251 S. State St., Chicago, Ill.

BOILED SALMON.—Sew as many lbs. as desired up in a cheese-cloth bag, and boil in slightly salted water a $\frac{1}{4}$ hr. for every lb. When done take out and lay upon the platter. Stir a spoonful of minced parsley and the juice of $\frac{1}{4}$ lemon in a cup of drawn butter. Pour over the salmon and serve. Garnish with parsley.—Mrs. E. D. Kelley, Winnetka, Ill.

BROILED SALT SALMON.—Soak in tepid water 24 hrs., changing the water several times. If in a hurry, or desiring a very salt relish, it may do to soak a shorter time, having water warm, and changing and parboiling slightly. Broil sharply; seasoning to suit taste, covering with butter. This recipe will answer for all kinds of salt fish.—Mrs. Ida Butler, 907 N. Franklin St., Chicago, Ill.

SALMON CHEESE.—1 can good salmon, 4 eggs, 1 cup cream, 6 soda biscuits, rolled fine, pepper and salt, and a little vinegar, to taste. Mix all together, and steam 2 hrs. When cold, slice down, and serve.—Mrs. L. Caldwell, 3660 S. Wabash Ave., Chicago, Ill.

SALMON CREAM.—Remove the skin, bone and fluid of 1 can salmon. Mince fine. For sauce, take a little more than $\frac{1}{2}$ pt. of milk, thickened with corn starch, add salt and pepper. Put bread crumbs in the bottom of a dish, add fish and sauce, put bread crumbs on top. Bake.—Mrs. E. D. Kelley, Winnetka, Ill.

CREAMED SALMON.—Pick 1 can of salmon to pieces. Put $\frac{1}{2}$ a cup of milk in a double boiler, and add pinch of salt, 2 teaspoons corn starch, creamed with 1 tablespoon butter. Add salmon, stir lightly with fork till heated through. Put on dish sprinkled with bread crumbs and butter. Brown in oven 10 minutes.—Mrs. Geo. Carey, 235 E. 35th St., Chicago, Ill.

SALMON CROQUETTES.—Remove bones and skin of 1 can salmon. Mince with fork, add juice of 1 lemon, pinch of cayenne pepper, salt to taste, yolk of 1 egg. Cook 1 tablespoon of butter and 1 of flour until smooth; then add 1 cup of milk, cook until it thickens, add this to salmon, and thicken with bread crumbs till

you can mould into croquettes. Moisten with white of an egg or milk, roll in bread crumbs and fry in deep fat.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

SALMON CUSTARD.—Mix together 1 can salmon, 2 eggs, 1 cup milk, small lump of butter, salt and pepper to taste. Bake for 20 minutes or $\frac{1}{2}$ an hr., till brown.—Mrs. J. E. Catlin, 2717 S. Wabash Ave., Chicago, Ill.

DEVEILED SALMON.—This dish may be prepared from either canned or cold boiled salmon. Arrange fish in neat flakes, and pour over it the following dressing: Yolks of 3 eggs, boiled hard, 1 lb. salad oil or melted butter, rub with eggs to a smooth paste, add 2 teaspoons each of sugar and mustard, salt and cayenne to taste, add a little vinegar; arrange lettuce leaves around the plate, pour the dressing over the fish, and garnish with the whites of eggs, cut in rings. This is nice prepared with shredded cabbage.—Mrs. A. C. Christian, 21 W. 37th St., Chicago, Ill.

SALMON FLUFF.—Mix together 1 can salmon, 6 soda biscuits, 2 eggs, 1 tablespoon butter, salt and pepper; roll biscuits, beat eggs, and work all together; form into pats, and fry a few minutes.—Mrs. H. Dukes, 3618 S. State St., Chicago, Ill.

FRIED SALMON.—Take 1 can salmon, soak $\frac{1}{2}$ the quantity of bread in cold water until nice and soft, squeeze out the water, put a good tablespoon of butter in a frying-pan, place it on a good hot fire, put in salmon and bread, and a little salt and pepper, and fry like potatoes.—Mrs. Mary R. Clark, 2520 S. Wabash Ave., Chicago, Ill.

SALMON FRITTERS.—Mix together $\frac{1}{2}$ can salmon, 1 cup mashed potatoes, 1 slice of bread, squeezed out of cold water, 1 egg, salt and pepper to taste; mould into round, flat balls, roll in flour, and fry until brown.—Mrs. Chas. C. Clemens, 316 W. Chicago Ave., Chicago, Ill.

A NICE DISH OF SALMON.—2 cans of red salmon; drop them unopened in boiling water, and boil 20 minutes; meanwhile put a pt. of sweet milk in a double boiler, mix a large spoonful of flour in a little cold milk, season with pepper and salt; when the milk boils, add a tablespoon of butter, then the flour, cook until

thick and smooth; cut 3 or 4 cold boiled eggs in thin slices; turn out the fish on a large dish, spread out, lay the sliced eggs on the fish, and put the sauce over all.—Mrs. James Cline, 1126 N. Clark St., Chicago, Ill.

SALMON LOAF.—Roll 10 soda biscuits fine. Pick over and mince $\frac{1}{2}$ can of salmon. Put half the salmon in the dish, and season with pepper and salt to taste. Then spread on a layer of biscuit crumbs, add the rest of the salmon, and then another layer of biscuit on top. Put little bits of butter over this, and milk enough to steam nicely. Bake $\frac{1}{2}$ an hr.—Mrs. A. Cohen, 454 E. 58th Place, Chicago, Ill.

SALMON PUFFS.—1 can salmon beaten lightly, season with salt and pepper, and celery salt, 1 cup bread crumbs, 2 tablespoons melted butter, 3 eggs, beaten lightly; put in a buttered mould and cook over boiling water until done, when it will turn out. Serve with cream sauce.—Mrs. J. Cunningham, 3735 S. Dearborn St., Chicago, Ill.

SCALLOPED SALMON.—In a baking-dish place a layer of rolled cracker crumbs, then 1 of shredded salmon, butter, salt, and pepper; repeat until dish is nearly filled. Take a tablespoon each of butter and flour, beaten well together, and stir in it a cup of boiling milk; when thoroughly cooked, stir in a beaten egg; pour this over dish, and bake.—Mrs. E. D. Kelley, Winnetka, Ill.

SALMON SOUFFLE.—Make a white sauce of 1 pt. of milk, 2 tablespoons each of flour and butter, 1 teaspoon salt, a little pepper, and a few drops onion juice, cook, then add 1 cup stale bread crumbs, 1 can salmon, picked free from bones, and rubbed smooth with a silver fork, and beaten yolks of 3 eggs; beat all, then fold in whites, beaten very stiff; turn into buttered dish, and bake in pan over water in oven for 25 minutes.—Mrs. E. Dittrich, 701 Wells St., Chicago, Ill.

STEAMED SALMON.—1 can salmon, chopped, 1 cup fine bread crumbs, 4 eggs, beaten in, 1 tablespoon chopped parsley, 1 tablespoon melted butter, salt, pepper, a touch of mace. Pour into buttered mould and steam 1 hr.—Mrs. E. Freeman, 3304 S. State St., Chicago, Ill.

SALMON TIMBOLE.—Mix together 2 eggs, 1 cup sweet milk, 1 cup cracker crumbs, 1 can salmon, salt, pepper and butter to suit the taste. Put into 8 or 10 cups, and steam for half an hr.

Dressing.— $1\frac{1}{2}$ cups milk, when hot thicken with flour, and add butter, salt, and 1 egg, or the yolks of 2, well beaten.—Mrs. Ella Boswell, 2628 S. State St., Chicago, Ill.

SALMON TURBOT.—Heat 1 pt. of milk and $\frac{1}{8}$ cup of butter, stir in 1 cup of flour which has been mixed smooth in a little water. Salt and let cook until stiff, stirring to prevent burning. When cold, stir in 2 well-beaten eggs. Fill a baking-dish with a layer of the same, and salmon, alternately. Sprinkle a layer of rolled crackers on top, moisten with milk and put $\frac{1}{8}$ cup of butter in bits over all. Bake 20 minutes, and serve hot.—Mrs. E. D. Kelley, Winnetka, Ill.

SARDINES

BAKED SARDINES.—Toast crustless slices of graham bread, and butter them. Put the drained sardines on a tin plate, squeeze over them a few drops of lemon juice, and sprinkle with fine cracker crumbs. Set the plate in the oven, and bake the fish for 10 minutes. Transfer the sardines to the toast, and keep hot while you make the following sauce: Strain $\frac{1}{2}$ pt. of liquor from a can of tomatoes, and put into a porcelain-lined saucepan to heat. Rub together a teaspoonful of butter and 1 of flour, stir these into the tomato liquor, and, as the sauce thickens, add a $\frac{1}{2}$ teaspoon of onion juice, and a teaspoon of granulated sugar, salt and pepper to taste. Boil up once, and pour over the sardines and toast. You may substitute white bread for brown, and omit the tomato sauce entirely.—Mrs. E. Freeman, 3304 State St., Chicago, Ill.

BROILED SARDINES.—Broil over hot coals for a minute or so, turning them once. Put 2 fish on large slices of toast. Pour over a little hot oil which is left in the can.—Mrs. E. D. Kelley, Winnetka, Ill.

SARDINES IN CUPS.—Cut rounds of stale bread more than $\frac{1}{2}$ an inch thick. Press a small cutter inside of the larger round, half way through the bread. Scrape out the crumbs from the inner round, leaving sides and bottom whole. Set upon the upper grat-

ing of a hot oven, until crisped to a light brown. Turn, and toast the bottom of the cups; then butter well. Skin and head 8 sardines. Scrape to a smooth pulp, and mix with this sauce. Rub smooth a large tablespoonful of butter, and nearly as much flour, thin, with a few spoonfuls of boiling water, season with a teaspoonful of anchovy paste, and one of Worcestershire sauce; stir in the sardine pulp, and when it begins to bubble, fill the sardine cups, which should have been kept hot. Send around sliced lemon with them.—Mrs. Geo. W. Gaines, 3148 Groveland Ave., Chicago, Ill.

GRILLED SARDINES.—Cut as many strips of bread as you have sardines, making each piece a little longer and broader than the fish. Toast or fry these. Roll your sardines in egg, and then in fine cracker crumbs, and fry to a light brown. Lay a sardine on each strip of toast, and garnish with lemon and parsley.—Mrs. L. C. Hazlett, 111 E. Ohio St., Chicago, Ill.

ESCALLOPED SCALLOPS.—Parboil 1 pt. scallops and put into a baking-dish with 2 cups white sauce (milk thickened with flour and butter); cover with cracker crumbs and bake a nice brown.—Mrs. D. E. Gentry, Glencoe, Ill.

SCALLOPS.—Dry them after washing and trim away the beard and black parts, and roll in cracker dust, afterwards in egg and crumbs, mixed with pepper and salt, and drop them into boiling fat for a minute.—Mrs. C. J. Jeffries, Winnetka, Ill.

CURRIED SCALLOPS.—Stew the scallops in just enough oyster liquor to cover them. Bring gradually to the boil, after which cook 2 minutes. Have ready in another vessel a white sauce, made by stirring into a tablespoon of hissing hot butter, a tablespoon of white flour and a teaspoon of curry powder; add to these when smooth the hot liquor from the scallops, a little at a time, stirring all in. Lastly, put in the scallops; boil 1 minute, and serve. Garnish with rice croquettes, serving these instead of plain boiled rice. Serve sliced lemons with this dish.—Mrs. H. E. Gillette, 1841 S. Wabash Ave., Chicago, Ill.

BAKED SHAD.—Remove the scales and entrails, leave on the heads and tails. Wash thoroughly and wipe dry. Fill with a dressing made of 1 cup of stale bread crumbs, 1 tablespoon of butter, a little chopped onion, $\frac{1}{2}$ teaspoon of marjoram, some of salt and

a little pepper. Place the fish in a well-greased pan. Dredge thickly with flour, salt, and pepper. Pour a cup of hot water in the bottom of the pan, add more water, if necessary. Bake in a hot oven, allowing 15 minutes to every pound. Serve with roe sauce.

Roe Sauce.—Boil the roes of 1 shad, skin, and mash fine; add 1 cup of drawn butter, and serve at once.—Mrs. E. D. Kelley, Winnetka, Ill.

BOILED SHAD (Washington Style).—Split a good-sized shad down the back and lay on a platter, upon which is 1 tablespoon of olive oil, and a little salt and pepper, set 1 hr. but turn occasionally. Rub the bars of a double gridiron with oil, lay on the fish and broil slowly. Turn frequently. When the bone can be lifted it is done. Take off the bone, spread over a large piece of butter, salt and pepper. Set in the oven a minute.—Mrs. E. D. Kelley, Winnetka, Ill.

SHAD ROE—FRIED.—Before boiling the shad, place the roes in a spider of hot fat. Season with pepper and salt, and cook well. Serve on a platter with or without the fish.—Mrs. E. D. Kelley, Winnetka, Ill.

PLANKED SHAD.—Remove the scales, clean wash and split the shad, put it on a well-seasoned and heated hardwood board about 1½ inch thick, fasten the skin down on one side. Put the board over the fire, rubbing it once in a while with butter and roast until done. Put on a hot dish, sprinkle over it some salt and pepper, and drop bits of butter on it. Serve with slices of lemons.—Mrs. E. D. Kelley, Winnetka, Ill.

ROASTED SHAD WITH SORREL PUREE.—This is the favorite method of serving this fish in France. Scrape and wash a shad. Wipe it dry with a cloth, and rub it with flour. Stuff with fish quenelles, and sew the opening. Butter a baking-pan, and put the fish in it, with small pieces of butter scattered on the top. Put it in the oven, and bake for about ¾ of an hr., more or less, according to its size. Baste once in a while with the melted butter. Make a puree of sorrel, and serve the fish on a platter with the puree round it.—Mrs. D. Gradman, 3828 S. State St., Chicago, Ill.

SHRIMPS CREAMED.—Heat 2 tablespoons of butter and $\frac{1}{2}$ grated onion. When hot, stir in $\frac{1}{2}$ cup of cold boiled rice; add a cup of cream and $\frac{1}{2}$ pt. of canned or fresh shrimps. Stir until it comes to the boiling point, let simmer about 5 minutes. Serve on toast.—Mrs. C. J. Jeffries, Winnetka, Ill.

FRIED SMELT.—Wash, dress and dry with a cloth. Melt a teaspoon of butter and pour into it 2 well-beaten eggs, salt and flour the smelt, dip in egg, roll them in cracker crumbs, fry in hot lard and butter, mixed, till a rich brown. Frogs' legs and sweet-breads are cooked in the above way, first scalding them for 5 minutes in boiling salt and water.—Mrs. D. E. Gentry, Glencoe, Ill.

BOILED RED SNAPPER.—Clean, wash, wipe dry, and sew up in coarse white mosquito netting. Put it into boiling water deep enough to cover the fish, and which has been salted and flavored with lemon juice. Let the water come to the boiling point, then reduce the heat so it will merely bubble. Simmer about $\frac{1}{2}$ an hr. Lift carefully from the water, drain, and unwrap; put it into a hot dish. Garnish with parsley, and serve with tomato sauce, or sauce Hollandaise.—Mrs. Clara Hall, 3734 S. State St., Chicago, Ill.

STEAMED RED SNAPPER.—Cover the bottom of your steamer with sliced tomatoes, and on these strew minced onion. Clean, wash, and dry the fish; lay upon the prepared bed, and steam slowly, at least 1 hr. for a fish weighing 4 lbs. Open the steamer once, and turn very carefully. Serve with oyster sauce, or with sauce tartare.—Mrs. B. Haley, 641 N. State St., Chicago, Ill.

STURGEON.—2 lbs. of sturgeon, 1 pt. of milk, 1 teaspoon of salt, 1 tablespoon of butter, 1 tablespoon of flour, 1 saltspoon of pepper. Cut the fish into squares of 2 inches; put them into a stewing-pan; cover with 2 qts. of boiling water; simmer gently 15 minutes, and drain, and throw away this water. Add to the saucepan, the butter, salt and pepper. Moisten the flour gradually with the milk; strain it over the sturgeon; bring to boiling point and serve. Sturgeon may be broiled, panned or baked, but must always be parboiled first.—Mrs. Marie Humphrey, 3446 S. State St., Chicago, Ill.

MARYLAND TERRAPIN.—Boil the terrapin until the skin on the claws is sufficiently soft to rub off at the slightest touch. Take from the shell and remove every particle of entrails and lungs. Place the meat in a chafing-dish or stew-pan. Add butter, pepper and salt, the quantity of each depending on the quantity of flesh. Let it simmer until the essence and butter reach the consistency of light gravy. Serve hot. If desired, add a little good sherry while eating, but not while cooking. Use no spices, dressing or other ingredients that can detract from the flavor.—Mrs. E. P. Hubbard, 3257 South Park Ave., Chicago, Ill.

BROOK TROUT.—Wash and dry inside and outside of the fish; sprinkle a little pepper and salt over them and roll in cornmeal. Fry in 1 part butter and 2 parts lard, about 8 minutes. Drain, and serve with slices of bacon and hard-boiled eggs, cut in rings and laid around the platter.—Mrs. E. D. Kelley, Winnetka, Ill.

TO FRY BROOK TROUT OR SMALL FISH.—Clean fish, and let them lie a few minutes, wrapped snugly in a dry, clean towel. Season with pepper and salt, and roll in cornmeal; fry in half butter, half lard. Drain on sieve, and serve hot.—Mrs. H. A. Klein, 12 E. 48th St., Chicago, Ill.

STEWED TROUT.—2 fair-sized trout, $\frac{1}{2}$ an onion, sliced, a little chopped parsley, 2 cloves, 1 blade of mace, a little thyme, salt and pepper to taste. 1 pt. of medium stock, thickening of butter and flour. Wash the fish clean, wipe dry, and lay it in a stewpan with all the ingredients except the butter and flour. Simmer for $\frac{1}{2}$ an hr., take the fish out, and strain the gravy, add the thickening, and stir over a sharp fire for 5 minutes. Pour it over the trout, and serve. Sufficient for 4 or 6 persons.—Mrs. Elizabeth Marrs, 55 E. 36th St., Chicago, Ill.

TWICE-LAID TURBOT.—The remains of turbot boiled the day previously, 2 tablespoons of flour, 1 qt. of milk, a small bunch of parsley, a bay leaf, and a little thyme, a spoonful of salt, and a saltspoon of pepper, $\frac{1}{4}$ of a lb. of butter. Pick the fish from the bones, and warm it gently in salt and water, make a sauce of the ingredients given above by mixing the flour and milk very smoothly, adding the herbs and seasoning, and stirring it over the fire until it is tolerably thick; then lift to the side of the fire, and stir in

the butter. Cover the bottom of a dish with the sauce, lay on it some of the fish, sprinkle with pepper and salt, and repeat till the whole is used up. Sprinkle bread crumbs over it, and bake in a hot oven for 20 minutes.—Mrs. Cecelia Miller, 611 Dearborn Ave., Chicago, Ill.

FRICASEE SNAPPING TURTLE.—Have your fish merchant clean your turtle after he has killed him by throwing him into boiling water. Cut the turtle into neat dice, sprinkle with salt, pepper, onion juice, a dash of kitchen bouquet, and a tablespoon of mushroom catsup. Turn into a saucepan, and add just enough cold water to cover the meat, fit a top on the vessel and simmer for $\frac{1}{2}$ an hr. Now add a tablespoon of browned flour, rubbed to a paste with a tablespoon of butter; when this is blended with the liquid in the pan, add a glass of sherry, and stir in very gradually the beaten yolk of an egg. Bring to the boil, and remove from the fire. Turn into a deep heated dish.—Mrs. Emma Minter, 3334 S. State St., Chicago, Ill.

DELICIOUS LENTEN DISH.—Parboil a whitefish and pick apart. Make a sauce of 1 pt. of milk, 2 eggs, a heaping tablespoon of salt and a little pepper. Butter a baking-dish, put in a layer of fish, pour over some of the sauce, grate a little nutmeg and so proceed until fish and sauce are used up. Cover top layer with fine bread crumbs, a little nutmeg and bake a golden brown.—Mrs. E. D. Kelley, Winnetka, Ill.

DEVEILED WHITEFISH.—Boil a whitefish weighing about $2\frac{1}{2}$ lbs. 15 minutes in salted water. Pick in small pieces, add 1 tablespoon of butter, salt, a pinch of cayenne pepper, $\frac{1}{2}$ pt. of milk, and 1 tablespoon of flour. Wet and make smooth in a little of the cold milk. Mix thoroughly, fill into little shells and sprinkle fine bread crumbs over the top, put a lump of butter on each one, and bake till brown.—Mrs. Eloise Jennings, Winnetka, Ill.

FRIED WHITEFISH.—Scale and draw the fish, wash in cold water, cut off the head and fins, split down the back, cut the lengths into sections of the desired size, roll in flour, and cook in very hot dripping. Do not let burn. It is done when well browned on both sides.—Mrs. Thos. Perkins, 3747 S. Wabash Ave., Chicago, Ill.

PLANKED WHITEFISH.—Take a hardwood plank of well-seasoned maple or oak, about 1½ feet. long, 10-12 inches wide and 2 inches thick. Split open the fish, season well, lay upon the plank and bake. If the fish seems too dry, slices of bacon may be placed upon the fish while baking. The fish should be served on the plank, which may be garnished with rock salt or sprigs of parsley. The plank gives a peculiar delicious flavor, which distinguishes it from fish baked in the ordinary way. Serve covered fish with the following sauce: 4 tablespoons creamed butter, 2 tablespoons lemon juice, 1 spoonful chopped parsley.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

LEFT-OVERS

FISH BALLS.—If salt cod be used, shred it finely and soak 6 hrs. Boil ½ an hr., and let it cool. Mash potatoes to a cream, allow half as much potatoes as you have fish. Mix and heat by setting in a pan of boiling water over the fire, stirring frequently. When hot, beat in an egg, whip smooth; let the paste get cold, make into balls or cakes, roll in flour, and set on ice. Of course, this should be done over night. In the morning fry in deep boiling beef dripping, clarified, or in cottolene or other fat. Cold fresh cod, makes delicious balls. Proceed as with salt cod, leaving out the soaking and salting to taste.—Mrs. S. Ackerman, 546 E. 37th St., Chicago, Ill.

DROPPED FISH BALLS.—Pick 1 pt. of raw fish very fine. Put 2 large pts. or pared potatoes into a boiler and the fish on top of them, cover with boiling water, and boil ½ hr. Drain off all the water and mash fish and potatoes together until fine and light. Add butter size of an egg, a little pepper, and 2 eggs, well-beaten. Take up a tablespoon of the mixture, drop it in a deep kettle of boiling fat and cook until brown, about 2 minutes. Be careful not to crowd the balls, also that the fat is hot enough. The spoon should be dipped in the fat every time you take a spoonful of the mixture.—Mrs. D. E. Gentry, Glencoe, Ill.

FISH CROQUETTES.—Mix over the fire 1 teaspoon of flour, 1 tablespoon of butter and ½ gill of cream. Take off the fire, add the yolk of an egg, a little seasoning, ½ lb. of cold dressed fish, beaten to a paste. Let the mixture cool, form it into balls, let

these be egged and breaded. Fry in a hot oven, serve with gravy.

Gravy.—Boil the bones, fins and tails of the fish, add an onion, anchovy, and season to taste.—Mrs. C. D. Kelley, Winnetka, Ill.

FISH CUTLETS.—Season with salt and pepper 1 pt. of any kind of cold cooked fish, make a little thick cream sauce of milk, butter and flour; when cold form it with the fish into shapes of cutlets. Put the cutlets into cracker crumbs, then into egg and again into crumbs. Fry in hot fat until brown.—Mrs. E. D. Kelley, Winnetka, Ill.

MARINADE FOR COLD BOILED FISH.—Left-over cold boiled fish may be served as a side dish, when it has been put to mariner in the following marinade for 2 or 3 hrs., before meal time. Bone and skin the fish, cutting it in the shape of dice. Put it in the dish in which it is to be served. Sprinkle over salt and pepper, cover with a very few thin slices of onion, 1 or 2 bay leaves, a little thyme, vinegar, and olive oil.—Mrs. B. Haley, 641 N. State St., Chicago, Ill.

A "PICK UP" OF FISH.—A cupful of cold cooked fish—cod, halibut, salmon, or any other firm fish; the same quantity of cooked macaroni, cut into small bits; $\frac{1}{2}$ a cup of tomato sauce, 1 cup of oyster liquor, which any fish dealer will give you; a heaping tablespoon of butter, and the same of flour; a teaspoon of onion juice, and the same of minced parsley. Salt and paprika to taste. Heat the butter in a saucepan; stir in the flour, and when it bubbles, the tomato sauce, the oyster liquor, and the seasoning. Boil up once, add fish and macaroni; heat to a bubble, without stirring, and turn into a deep dish.—Mrs. Clara Hall, 3734 State St., Chicago, Ill.

ESCALLOPED FISH.—Mix together 2 cups mashed potatoes, $1\frac{1}{2}$ cups cold boiled fish, 2 cups milk, 1 egg, and $\frac{1}{4}$ cup butter, put in a pudding dish, and bake a light brown.—Mrs. D. E. Gentry, Glencoe, Ill.

FOWL

TO BONE A FOWL.—Wash and singe, take off head and legs, remove tendons—do not draw or break skins. Use a small pointed knife. Cut the skin down the full length of the back, then, beginning at the neck, carefully scrape the meat away from bone, keeping the knife close to the bone. Break joints of wings and legs, and proceed to free the meat from the carcass. When one side is free, turn the fowl and repeat the process. Care must be taken to detach the skin from the breast bone without piercing the skin. When meat is free from the carcass, remove bones from legs and wings, turning the meat down inside out, being careful not to break the skin at the joints. The end bones of the wings cannot be removed and the whole end joint may be cut off or left.—Mrs. M. Abbott, 3015 S. Wabash Ave., Chicago, Ill.

TO BOIL A FOWL.—For boiling, choose those that are not black-legged. Pick them nicely, singe, wash and truss them. Flour them and put into hot water. Simmer for $\frac{3}{4}$ of an hr. Serve with parsley and butter; oysters, lemon, or celery sauce.—Mrs. J. P. Alexander, 3606 S. Wabash Ave., Chicago, Ill.

JELLIED FOWL.—Boil a fowl until it will slip easily from the bones, let the water be reduced to about 1 pt. in boiling. Pick the meat from the bones, mince, and place in a wet mould. Skim the fat from the liquor, add butter, pepper and salt to taste, and $\frac{1}{2}$ oz. of gelatine. When this dissolves, pour it hot over the chicken. The liquor must be well seasoned, as the chicken absorbs.—Mrs. J. C. Allen, 1362 N. Clark St., Chicago, Ill.

GRILLED FOWL.—Cut the remains of any cold fowl into pieces, season with pepper and salt, squeeze over them the juice of $\frac{1}{2}$ a lemon, and let stand for $\frac{3}{4}$ of an hr. Wipe dry, dip into clarified butter, and then into bread crumbs, with a little grated lemon peel. Put them on a gridiron and broil over a clear fire. They may be fried instead of broiled, and should then be dipped in

the yolk of 1 egg and clarified butter.—Mrs. W. L. Anderson, 728 E. 38th St., Chicago, Ill.

MINCED FOWL.—Mince very fine all the white meat from any kind of cold roast fowl, removing the bones and skin. Put into a stewpan with all the trimmings, a bunch of savory herbs, $\frac{1}{2}$ a blade of mace and a pt. of soup stock or water, let stew for nearly an hr., and then strain it off. Chop 2 hard-boiled eggs very fine, season the fowl with a little pepper, salt, and pounded mace, mix it with the eggs, pour in the gravy, having previously added butter and flour enough to thicken, and a little cream; let it get very hot, but not boil, and serve with sippets of toasted bread.—Mrs. I. Armentro, 3839 Vernon Ave., Chicago, Ill.

TO ROAST OLD FOWL.—Dress and soak in cold water for 2 hrs. Boil until tender, put into roaster and stuff with a sage dressing. Spread 2 tablespoons of flour mixed with butter over the chicken. Put in oven and bake until a nice brown.—Mrs. E. D. Kelley, Winnetka, Ill.

STEAMED FOWL.—Clean and wipe dry a plump hen weighing about 3 or 4 lbs. Make a filling of 1 head of celery, chopped fine, 1 onion, chopped fine, 3 cups of bread crumbs, without crusts, 1 teaspoon of salt and $\frac{1}{2}$ of pepper, 1 egg, well beaten, and butter size of a large egg. Mix well, stuff the fowl, sew up and steam at least 2 hrs., or until tender. Have not more than 3 pts. of water in the granite or porcelain kettle or pan, keep adding a little boiling water to this, as needed, and let boil down to at least 1 qt.

For the Sauce.—Rub 2 tablespoons of flour until smooth, $1\frac{1}{2}$ teaspoons of salt, a little black and red pepper, $\frac{1}{2}$ pt. of the water in which the chicken was steamed. Rub altogether, cook till smooth and creamy, have ready 1 pt. of celery, cut fine, and boil until tender; add to the sauce; boil up briskly and pour over the fowl. Garnish with sprigs of parsley.—Mrs. Eloise Jennings, Winnetka, Ill.

STUFFING OR DRESSING FOR FOWL.—3 cups bread crumbs, 1 cup onions, finely chopped, 1 tablespoon summer savory, 1 tablespoon sage, 1 teaspoon black pepper, 1 teaspoon salt, $\frac{1}{2}$ cup butter, bacon drippings or salt pork, chopped fine; put butter in the frying-pan, heat, then add the ingredients; when hot add $\frac{1}{2}$

cup hot water, cover, let steam a few minutes; when it will mash nicely it is ready for use.—Mrs. Jennie Austin, 3826 S. La Salle St., Chicago, Ill.

FORCEMEAT FOR STUFFING BONED FOWLS.—Use meat of another fowl or veal, or a mixture of both. Chop fine, and add a cup crumbs, and if convenient some chopped ham or tongue; season with 1 tablespoon chopped parsley, 1 teaspoon onion juice, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper, 1 teaspoon thyme, moisten with stock. If veal is used take it from knuckle and use the bone in braizing pot, as it will leave a good jelly. In stuffing, be careful that too much is not used, as allowance must be made for the swelling.—Mrs. Isaac Avas, 164 W. Chicago, Ave., Chicago, Ill.

SAGE AND ONION STUFFING.—Skin, blanch, and chop $1\frac{1}{2}$ Spanish onions and cook in 1 tablespoon butter for 15 minutes. Add sage and seasoning to taste, 1 cup bread crumbs, and 1 egg. Mix well together, and it is ready for use.—Mrs. C. Baker, 1118 N. Clark St., Chicago, Ill.

GERMAN POULTRY DRESSING.—2 cups bread crumbs, $\frac{1}{2}$ cup raisins, 1 large sour apple, sugar to sweeten and milk to moisten; raisins and apples to be chopped fine, season with salt and pepper to taste.—Mrs. P. A. Badorf, 4235 Prairie Ave., Chicago, Ill.

GRAVY.—Boil tomatoes with same quantity and a half of water and amount desired of onions, garlic, celery, parsley, and some bones of roast beef or chicken bones. Marrow or butter can be used instead of the bones, as it is simply the oil from the bones that is desired. Boil 3 hrs. and then add bouillon. Steam and boil again with flour to thicken slightly, and salt and pepper to suit taste.—Mrs. Chas. Becker, 38 E. 47th St., Chicago, Ill.

DUMPLINGS.—Put a pt. of sifted flour into a bowl with 2 teaspoons baking powder and a $\frac{1}{4}$ of a teaspoon of salt; mix thoroughly; wet with milk to make a soft dough. Toss on a floured board, roll out lightly to about a thickness of $\frac{1}{2}$ an inch, and cut into fine round biscuits or squares, and place on top of the stew. Cover closely and let the steam from the boiling stew cook them for at least 20 minutes. Do not uncover them in the meantime, or they will be heavy.—Mrs. H. M. Bremner, 1725 Ogden Place, Chicago, Ill.

VARIATION I.—1 qt. flour, 2 teaspoons baking powder, little salt. Whip up well with fork. Sift baking powder all through, pour on cold water, a little at a time, and whip with fork, and add water until smooth and thick batter. Then dip a tablespoon into flour and take up dumpling batter and drop in kettle, then in flour, and repeat. This keeps the dumplings from running together. Stop kettle airtight, and do not remove cover for 30 minutes. Cook over moderate fire.—Ida Burke, 704 N. State St., Chicago, Ill.

VARIATION II.—1 cup flour, teaspoon of baking powder, little salt, make quite stiff enough to drop from spoon. Turn some 3 or 4 times in kettle. Cook with lid off.—Mrs. Mary Buckner, 2817 S. State St., Chicago, Ill.

FOWL WITH RICE.—Clean and prepare a fowl. Put 3 qts. of water in a pot large enough to contain it with the fowl. Add salt, pepper, a few sprigs of parsley, tied up with 1 or 2 bay leaves, 1 or 2 cloves of garlic, 2 small carrots, left whole, or 1 large one cut in several pieces, and 3 onions. Set on a good fire, and when it boils put in the fowl. Cover and boil about 3 hrs. One hour before it is done, clean and wash a small $\frac{1}{2}$ pt. of rice put it to cook with enough cold water to cover it. When it thickens, as it is needed, a small quantity of the water in which the fowl is cooking. Keep the rice thick and do not stir it while cooking, if you wish to keep it from burning. Let simmer slowly. When done arrange it around the fowl on the dish and serve with the following sauce in a sauce-boat: Ten minutes before serving put in a small saucepan a piece of butter the size of an egg. When it is melted stir in a tablespoon of flour, $\frac{2}{3}$ pt. of water in which the fowl is cooking. Stir until smooth. Boil and take off the fire. Stir in 2 beaten yolks of eggs, a few drops of lemon juice, and serve.—Mrs. M. C. Cauler, 3245 S. State St., Chicago, Ill.

CHICKEN

BAKED CHICKEN.—Make a dressing of bread, shredded, onions, a little celery seed, salt and pepper and a lump of butter. If desired, sage may be put in, but in small quantity. One egg and a cup of milk. Cover the breast of the fowl with strips of fat pork, when these are crisp, shake them away and lay a lump of butter

on the brown breast. Baste frequently. Let the fowl bake until very tender, then lay it on the dish and make gravy.—Mrs. A. E. Whitney, 1760 Edgewater Place, Chicago, Ill.

VARIATION I.—Cut the fowls open and lay them flat in a pan, breaking down the breast and the back bones, dredge with flour, and season well with salt and pepper, with bits of butter; put in a very hot oven until done, basting frequently with melted butter, or when half done take out the chicken and finish by broiling it upon a gridiron over bright coals. Pour over it melted butter and the juices in the pan in which it was baked.—Mrs. B. O. Fortson, 3135 Forest Ave., Chicago, Ill.

BOSTON BAKED CHICKEN.—Clean, joint, and prepare a chicken as for frying. Season $\frac{1}{2}$ cup flour, with pepper, salt and celery salt. Roll the chicken in the flour and pack closely in a bean jar or a baking-pan with a tight-fitting lid. Pour 2 cups of boiling water over and dot with lumps of butter. Bake in a brisk oven for 15 minutes, and then bake slowly till done. The time required depends on the age of the fowl. Any tough, old fowl may be prepared in this manner, and will be tender and delicious.—Clara Rapp, 7129 Rhodes Ave., Chicago, Ill.

VARIATION I.—Prepare chicken as for stewing, roll each piece in flour, place in a small dripping pan, sprinkle with pepper and salt, and some butter, fill the pan half full of sweet milk, cook in the oven for 1 hr. The milk makes a nice gravy.—Mrs. H. B. Wright, 3813 S. State St., Chicago, Ill.

BAKED MINCED CHICKEN.—Mix together 2 cups of minced cold chicken, lamb or veal, 1 cup of chopped ham and 1 cup of fine bread crumbs. Moisten thoroughly with well-seasoned soup stock. Turn into a greased bake-dish and set in the oven until heated through. Break upon the top of the mince as many eggs as will lie side by side on it, sprinkle with salt and pepper, return to the oven and bake until the whites are set and firm. Send to table in a pudding dish.—Mrs. Frank Mullins, Franklin, Ill.

CHICKEN IN BASKETS.—To 3 cups of hot mashed potatoes, add 3 tablespoons of butter, 1 teaspoon of salt, yolks of 3 eggs, slightly beaten, and enough milk to moisten. Shape in form

of small baskets, using a pastry bag and tube. Brush over with white of egg, slightly beaten, and brown in oven. Fill with creamed chicken. For handles of baskets use parsley.—Mrs. E. D. Bennett, Bartlett, Ill.

BRAISED CHICKEN.—Cover the grating of your roaster with a blanket of vegetables, a small, young turnip, an onion, a young carrot, a stalk of celery, all cut up small; a little chopped parsley and 2 tablespoons of finely minced salt pork. Have ready the chicken cleaned and trussed, but not stuffed. Lay, breast upward, on the vegetables and pork. Pour a little boiling water over it from the tea kettle and set covered in the oven. Cover closely and cook at least 20 minutes to the lb. if the chicken be young. If old, extend the time. At the end of 1 hr, lift the cover and baste with butter, then with the water from the pan, and shut up for an hr. longer. Uncover, then rub with butter and dredge with flour, and brown. Drain the gravy with the vegetable from the pan, rub through a colander into a saucepan, thicken with browned flour, boil up, and serve in a boat.—Mrs. Maggie Ford, 120 W. Indiana St., Chicago, Ill.

BREADED CHICKEN.—Cut a small spring chicken, after it has been cleaned and drawn, into 4 pieces; dust with salt and pepper, dip them in a beaten egg, to which you have added a tablespoon of water, and dust thoroughly with fresh bread crumbs, which must not be browned. Place the pieces in a baking-pan, bone side down, and run into a quick oven until a golden brown. This will take about 40 minutes. People who have been accustomed to fried chicken will think this very nice. Dish neatly, and serve in a sauce boat, Bechamel or cream sauce. For supper, serve with them either cornbread or milk biscuit. For lunch, green peas and cream sauce only.—Mrs. J. W. Fitzpatrick, 3031 S. Dearborn St., Chicago, Ill.

BROILED CHICKEN BREASTS WITH BREAD SAUCE.
—Skin your chicken breasts, but do not remove the flesh from the bone. Butter them over liberally, and sprinkle with salt. Place in pan, and put in a hot oven for 10 minutes, baste frequently with the melted butter. Now remove from pan to broiler and brown over the hot coals. Add to the melted butter remaining in the bake-pan 1 small chopped onion, and 1 pt. of milk, bring all to the

boiling point; now stir in slowly 1 cup of soft whole wheat bread crumbs and add a dash of paprika. Place the chicken breasts on a hot platter, and pour the bread sauce around them. Serve.—Mrs. P. J. Farmer, 381 E. 22nd St., Chicago, Ill.

BROILED CHICKEN.—Singe and split a young spring chicken down the back. Break the joints; remove the breastbone, clean and wipe with a wet cloth. Sprinkle with salt and pepper and rub well with soft butter. Place in a double gridiron and broil 20 minutes over a clear fire. Spread with butter, and serve very hot. Or cover with fine bread crumbs and bake in a hot oven $\frac{1}{2}$ an hr. Serve with tartar sauce.

To Carve.—Separate the legs and wings, and then separate the breast from the lower part.—Mrs. William O. Everson, 35 E. 22nd St., Chicago, Ill.

CANNED CHICKEN.—Joint the chicken as for fricasee, cover with cold water, and bring slowly to the boil. Simmer until tender, but not broken. When done, add salt to the liquor, boil all up once, then remove the chicken and pack in wide-mouthed jars. Pack in as tightly as possible. Stand the jars at the side of the range in a pan of boiling water, boil up the chicken liquor, fill the jars to overflowing with the scalding liquid, and seal immediately.—Mrs. Geo. R. Edmonds, 424 E. 39th St., Chicago, Ill.

CHICKEN EN CASSEROLE.—Truss the chicken, which must be young and plump, as for roasting. Into a frying-pan on top of the range put 2 tablespoons of butter, a sliced onion and a carrot, a bay leaf and a sprig of thyme. When the vegetables are slightly browned put with the chicken into the casserole, add a pt. of well-seasoned stock, cover the casserole and cook in the oven for $\frac{3}{4}$ of an hr. After it has been in the oven for this length of time drop in a dozen potato balls or strips that have been cut from raw potatoes, and saute in hot butter and a dozen French mushrooms. Season the gravy to taste and leave the casserole uncovered that the chicken may brown. Ten minutes before taking from the oven, pour over the chicken 2 tablespoons of sherry. When you take the chicken from the oven sprinkle it with minced parsley. Serve in the casserole.—Viola Davis, 3442 S. Dearborn St., Chicago, Ill.

CHICKEN A LA CASSEROLE.—Take 2 broilers and prepare them as for roasting. Put the saucepan on a bright fire with 3 good tablespoons of butter and a $\frac{1}{4}$ of a lb. of pork, cut like dice. When the butter begins to brown, put in the chickens, with a dozen or more small, white onions—no salt, the pork being salted—and pepper. Cover and cook for 20 minutes or $\frac{1}{2}$ an hr., according to the size of the chickens. Turn them several times while cooking, and if the fire is too hot and they brown too quickly remove the saucepan a little distance from the hot part of the fire. When done, take the chicken out and remove the string. Before returning them to the saucepan, if they are to be served in it, add to the gravy 3 or 4 tablespoons of boiling water, scrape the bottom of the saucepan with an iron fork, and serve. If served on a platter proceed in like manner, and pour the gravy over the chicken before serving.—Mrs. Chas. Culp, 245 E. Ohio St., Chicago, Ill.

CHADFROID OF SUPREME OF CHICKEN.—Prepare and cook a dozen "Fillets of chicken, plain." Set to press under a weight, and when cold trim and cover them with tomato Chadfroid sauce; when the sauce has set decorate half of the fillets with pieces of truffle, to form a star, and the other half with pieces of hard-boiled white of an egg, to form the same design; pour over the fillets a little liquid aspic to set the decoration and give a glossy surface. Chop a little aspic very fine, and with forcing bag and plain tube dispose this around the edge of each fillet. Set aside to become thoroughly chilled. Mix a cup in all of cooked peas, asparagus tips, tiny rounds of carrot, and cubes of turnip, $\frac{1}{2}$ cup of mayonnaise dressing, and $1\frac{1}{2}$ cups of liquid aspic. Stir these gently together on ice until beginning to set, then turn into a concave border mould and set aside to become firm. When ready to serve, unmould the jellied macedoine on a serving-dish, arrange the fillets upon it, one overlapping another, and fill the center with some of the vegetables used in the moulded macedoine; dress with either French or mayonnaise dressing. Surround the whole with chopped aspic. Medallions of sweetbread, fillets of birds, etc., may be substituted for the chicken fillets.—Mrs. E. D. Bennett, Bartlett, Ill.

CHICKEN CHEESE.—Take a plump chicken, weighing about 4 or 5 lbs. when dressed, put on and boil till tender and well done,

remove all the bones and gristly parts and chop fine with a little salt and pepper; boil down the water it was cooked in to a pt., and when it jellies stir it in with the chicken. Make a dressing as follows: 1 small loaf of baker's bread put through the meat grinder, and a lump of butter size of an egg, cut fine, a little sage, salt and pepper, 2 beaten eggs, stirred in to hold it together; put half of the chicken, chopped, in a deep earthen or granite dish, spread level; put on the dressing, spread level, then the rest of the minced chicken; this will almost fill the dish; set in the oven till hot, then set in a cool place over night; when cold, slice and serve.—Mrs. Wm. Creger, 742 E. 48th St., Chicago, Ill.

CHOP SUEY (a Chinese Recipe).—Clean and scrape the meat from the bones of $\frac{1}{2}$ chicken, cut into strips about $1\frac{1}{2}$ in. long and $\frac{1}{2}$ in. wide. If pork is used cut an equal quantity cut in strips the same length. Slice 1 large onion, thin; soak a handful of mushrooms 10 minutes in water, then remove the stems; cut 1 stalk of celery into pieces 1 in. long. Chinese potatoes require no cooking; simply wash and slice. First put chicken and pork into a frying pan with fat and fry until done, but not brown or hard. Then add the sliced onions and cook a little. Add mushrooms. Now pour enough Chinese sauce over the ingredients to make them brown. Add some water and stew a few minutes. Add celery, and after a minute add the potatoes. Make a gravy with the broth. The Chinese potatoes, mushrooms and Chinese sauce can be procured at any Chinese grocery. If the rice is not cooked properly it will detract greatly from the good taste of the chop suey. Otherwise it is a very palatable dish.—Mrs. C. A. Cook, 2630 S. State St., Chicago, Ill.

CREAMED CHICKEN.—Make a white sauce of 2 tablespoons of butter and half as much flour; when it bubbles, add a cup of cold chicken, cut into dice, a teaspoon of onion juice, salt and pepper to taste, and enough stock to keep all from burning. Cook for 10 minutes before stirring in 2 hard-boiled eggs, chopped fine, and a cup of rich milk, heated, with a pinch of soda stirred in.—Mrs. C. E. Jefferson, 505 S. 5th Ave., Maywood, Ill.

VARIATION I.—Put 1 pt. of cream or rich milk on stove to boil, mix 3 tablespoons of flour, 1 teaspoon of mustard, 2 tablespoons of butter, salt and pepper to taste, and add 3 tablespoons

of boiling milk; stir all into remaining milk and boil 2 minutes. Add 1 pt. of shredded chicken, salmon, fish or oyster meat and turn into pan, cover with bread or cracker crumbs, bits of butter on top. Bake 20 minutes.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

VARIATION II.—Boil a 4½-lb. chicken and 4 sweetbreads, and when cold cut up as for salad. In a saucepan put 4 coffee cups cream, in another 4 large tablespoons butter and 5 even ones of flour; stir until melted, then pour on the hot cream, stirring until it thickens; flavor with a small half of grated onion, and a very little grated nutmeg; season highly with black and red pepper. Put chicken and ingredients together with sweetbreads and 1 can mushrooms (which, if large, should be cut in 4 pieces) in a baking-dish; cover with bread crumbs and pieces of butter, and bake 20 minutes. It can be made without sweetbreads, but is not as good. Serves 16 persons.—Mrs. L. Conroy, 512 Cass St., Chicago, Ill.

VARIATION III.—Carve enough meat from a cold roast chicken to make a pt. when cut into small dice. Cook together in a saucepan a tablespoon each of butter and flour; when they are blended pour upon them a cup of white stock, and when this is thick, a cup of milk. Stir to a smooth sauce, and add the minced chicken. Season to taste. Cook until the meat is very hot, and serve.—Mrs. Roger Rawlings, Chicago Heights, Ill.

CREAMED CHICKEN, POTATOES AND PEPPERS.—Saute ½ a green pepper, chopped fine, in 3 tablespoons of flour and a ½ teaspoon of salt; when frothy, add gradually a cup of chicken stock and ½ cup of cream, stir until smooth and at the boiling point, then set over hot water and heat in the sauce 1 cup of chicken, cut in cubes, and ½ cup of cold cooked potatoes, also cut in cubes. Turnip, carrot, peas or asparagus tips may be substituted for the potatoes.—Mrs. Clark K. Mason, Bensen, Ill.

CREAM FORCEMEAT OF CHICKEN (Ranhofer).—Scrape ½ lb. flesh of the chicken from the fibre and pound it in a mortar to a smooth pulp, adding a little white of egg occasionally, to facilitate the process; return the pulp to the mortar after sifting and pound into it, gradually, 5 oz. butter and 4 yolks or whites of eggs; add salt, pepper and nutmeg, and set the mixture upon the ice.

When chilled, beat thoroughly, and add to it, slowly, the 1 pt. whipped cream. Shape a little of the forcemeat into a $\frac{1}{2}$ -inch ball and poach nearly 10 minutes in water just "off the boil." If too firm, add more cream. If not sufficiently consistent add a little more egg. Dark meat of chicken, game, firm fish, turkey or veal may be substituted for the chicken.—Mrs. Roger Rawlings, Chicago Heights, Ill.

CHICKEN CROQUETTES WITH CELERY TOAST.—

Stew inch lengths of celery until soft; run through a vegetable press, mix with a thin white sauce, seasoning with paprika, salt and a dash of onion juice; boil up once and put into a pudding dish with alternate layers of lightly toasted bread, which have been dipped into the salted water, poured off from the boiled celery. Cover and set in the oven for 10 minutes, then serve in the bake-dish.—Mrs. Frank Mullins, Franklin, Ill.

CRUSTADES OF CHICKEN.—Cover the outside of small moulds or tin cake cups with thin puff-paste. Prick and bake, remove from the moulds and fill with mixture of mushrooms and chicken breasts, chopped fine, and moistened with highly seasoned cream sauce.—Mrs. May C. May, Mayfair, Ill.

CURRY CHICKEN.—Cut the chicken at the joints and remove the breast bones. Wipe, season with salt and pepper, dredge with flour and brown lightly in hot butter. Put in a stewpan. Fry 1 large onion, cut in thin slices, in the butter left in the pan till colored, but not browned. Mix 1 large tablespoon of flour, 1 teaspoon of sugar and 1 tablespoon of curry powder, and brown them in the butter. Add slowly 1 cup of water or stock and 1 cup of strained tomatoes, or 1 sour apple, chopped, and salt and pepper to taste. Pour this sauce over the chicken and simmer 1 hr., or till tender. Add 1 cup of hot milk or cream. Boil 1 minute longer, and serve with a border of boiled rice. Rabbit, veal and lamb may be curried in the same way.—Mrs. L. V. Clements, 19 E. 22nd St., Chicago, Ill.

CHICKEN CUTLETS, PARKER HOUSE STYLE.—Prepare a croquette mixture, using the formula given for chicken and sweetbread croquettes, but omitting the sweetbreads at choice. Form the chilled mixture into cutlet shapes, dip into a yolk of egg,

beaten and diluted with 1 tablespoon of melted butter to each yolk of egg, then into fine bread crumbs, dispose on a buttered baking-pan, agate preferred, and reheat in a hot oven. Pipe a duchess potato mixture on to the edge of the cutlets, brush with beaten yolk of egg, and reheat in the oven; fill the open centers with buttered peas or asparagus tips. The asparagus tips may be mixed with Hollandaise sauce. Note that the yolks of eggs only are used in eggings, and that the cutlets are not double breaded.—Mrs. Abner Grant, Sherman, Ill.

CHICKEN CUSTARD.—Scald together 1 cup of strong chicken stock and 1 cup of cream. Pour it over the well-beaten yolks of 3 eggs, and cook in a double boiler till slightly thickened. Salt to taste, and serve cool in custard cups.—Mrs. Robert Randall, 908 S. 8th Ave., Maywood, Ill.

CHICKEN AND EGGS SCALLOPED.—Strew fine, dry, buttered crumbs over the bottom of a buttered baking-dish, then put in a layer of cold cooked chicken, cut into small dice. Cook a teaspoon of chopped onion in a tablespoon of butter, till slightly colored, add cup of milk, and when hot stir in $\frac{1}{2}$ a cup of dry bread crumbs. Add a teaspoon of chopped parsley and a little salt and paprika. Let it cool until lukewarm, then stir in 2 well-beaten eggs, and pour the mixture over the meat. Cover with fine crumbs. Place in the oven and bake, covered, $\frac{1}{2}$ an hr. Serve in the dish in which it is baked.—Mrs. F. C. Winter, Winnetka, Ill.

CHICKEN FRICASSEE.—Singe and cut the chicken at the joints, in pieces for serving. Cover with boiling water; add 1 heaping teaspoon of salt, and $\frac{1}{2}$ a saltspoon of pepper. Simmer 1 hr., or until tender, reducing the water to nearly a pt. Remove all the large bones, dredge with salt and pepper, and flour and brown in hot butter. Put the chicken on a hot platter. Strain the liquor and remove the fat. Add to the liquor 1 cup of cream or milk, and heat it again. Melt 1 large tablespoon of butter in a saucepan; add 2 tablespoons flour; when well mixed, pour on slowly the chicken liquor. Add salt, pepper, $\frac{1}{2}$ a teaspoon of celery salt, 1 teaspoon lemon juice. Beat 1 egg, pour the sauce slowly on the egg, stir well, and pour over the chicken. The chicken may be browned before cooking and then stewed in brown gravy made by browning the butter before adding the flour. Half a can of mush-

rooms may be added to improve the flavor, letting them simmer in the sauce 5 minutes. Arrange the body of the chicken in the center of the dish, with the wings at the top, the thighs below, and the ends of the drumsticks crossed at the tail. If the chicken be not fried, it is simply chicken stew, and dumplings may be added. And if put into a deep dish with a rich gravy, made as for fricasee, but without the egg, and covered with a rich crust of pastry and baked, it is chicken pie.—Mrs. J. J. Clason,, 940 Wells St., Chicago, Ill.

FRICASEED CHICKEN.—Carve remains of cold roast fowl into nice joints; make gravy by stewing legs and trimmings with herbs, onions, seasoning and water, then strain, put in fowl. Warm and thicken with flour; stir in 2 yolks of eggs, add these to the sauce; let it heat, but do not allow to boil, or it will curdle.—Mrs. J. Carey, 3248 S. State St., Chicago, Ill.

CANADIAN FRIED CHICKEN.—Cut chicken up, boil 1 hr., dip each piece in flour. Put into a frying-pan of hot fat and, if desired, slice over it 1 large potato and 1 large onion, season with pepper and salt, and fry until brown.—Mrs. J. G. Gilbert, 24 E. 21st St., Chicago, Ill.

CALIFORNIA FRIED CHICKEN.—2 young chickens, 1 lb. fat salt pork, salt and pepper. Clean and cut chicken in pieces for serving. Plunge in cold water and drain well, season with salt and pepper, dredge with flour. Cut pork in pieces and fry out; cook chicken in fat slowly, until well browned and tender; lift chicken from pan; add boiling water to gravy, and serve.—Laura Saswell, 3734 S. La Salle St., Chicago, Ill.

MARYLAND FRIED CHICKEN WITH CORN DODGERS.—Clean and wipe a chicken and drop the pieces into boiling lard. Fry until well-browned and thoroughly cooked. As the pieces are cooked remove to a hot platter. When all done, pour off the lard, leaving in the pan the gravy of the chicken. Return the pan to the fire and pour in 1 cup or more of cream. Dredge a little flour; stir; bring it to a boil and let boil 3 minutes. Season with pepper and salt, and pour over the chicken. Sprinkle the top with some finely chopped parsley. Have ready firm, cold corn-meal mush. Cut it into slices, dip them lightly in egg, cover with flour, and fry in butter. Garnish the edge of the platter with the corn dodgers, and serve.—Mrs. E. D. Kelley, Winnetka, Ill.

SOUTHERN FRIED CHICKEN.—Prepare chicken, cut up, and allow to stand over night in salt and water; when about to cook, dry, sprinkle with pepper and roll thoroughly in sifted flour. Take equal parts of lard and butter, and when boiling hot in the frying-pan, drop in the chicken, turning constantly. Cook fast, at first, then slowly, until well browned. For gravy, dredge in flour and add a little water, allow to simmer. Cut a bunch of parsley up fine and stir in, at last add 1 pt. of cream.—Mrs. J. Gaters, 3620 Calumet Ave., Chicago, Ill.

VIRGINIA FRIED CHICKEN.—Joint a tender chicken. Dip each piece in beaten egg, then roll in salted cracker dust until thoroughly coated. Fry $\frac{1}{2}$ a lb. of bacon, sliced thin. When crisp, but not browned, strain off the fat and return to the pan. Keep the bacon hot while you fry the chicken in the fat, turning twice. Should there not be fat enough, add dripping, or cottolene, or other fat, turning twice. When done, arrange upon a hot dish and garnish with bacon.—Mrs. W. J. Bruce, 712 La Salle Ave., Chicago, Ill.

LEFT-OVER CHICKEN FRIED.—Cut cold chicken in pieces, dip in paste and fry in hot fat or oil. Raw chicken may be treated in the same way.—Mrs. F. C. Winter, Winnetka, Ill.

CHICKEN FRITTERS.—Cook a heaping tablespoon of flour in 1 tablespoon of hot butter, and 1 cup of chicken stock, added gradually. Season with celery salt and pepper and pour half of this sauce into a small, shallow, buttered pan. Chop 1 cup of cold chicken, quite fine, season and spread it evenly over the top of the sauce after it has thickened. Cover with the remainder of the sauce, place on ice, and when very cold and hard cut into rounds, or squares. Dip them quickly into batter, and fry in deep hot cottolene or other fat, or in clarified chicken dripping. These should be prepared over night. The fritters will keep their shape if left a long time before the paste is cut up.—Mrs. Allan George, Park Ridge, Ill.

VARIATION I.—Take a cold chicken or turkey and remove all the meat from the bones. Dip the pieces in batter, and fry in hot fat until a light brown. Serve hot. Egg and bread crumbs may be used instead of the batter, if desired.—Mrs. Gorman, 3855 Cottage Grove Ave., Chicago, Ill.

CHICKEN GIBLETS OR MOCK.—When poultry is in full season and the weather is cold, save the giblets of half a dozen fowls, boiling them, salting slightly to keep them, and setting in a cool place. When you have enough, chop them, rejecting tough portions, and run through a vegetable press. Work to a smooth paste with melted butter, season with paprika, salt and a dash of onion juice. Pack down in small jars, pour melted butter over the top, and keep in a cool, dry place. If you will boil a few mushrooms in salted water, strain, cut them into coarse dice and intersperse throughout the paste, you will have a veritable imitation of the veritable Strasburg pates. Calf's, lamb's or pig's liver may be substituted for fowls.—Mrs. S. A. Liefbin, 3638 Cottage Grove Ave., Chicago, Ill.

CHICKEN GOULASH.—Boil the fowl in the usual way. When tender, take out, remove the bones and put them back into the liquor; cook $\frac{1}{2}$ hr. and again remove them. Cut the chicken in small bits or cubes (keeping out the liver, heart and gizzard). Put the chicken in the liquor, add $\frac{1}{2}$ can of tomatoes or 6 whole ones, salt, pepper, speck of sugar, and butter; stew until done. Pour over 1 doz. slices of buttered toast in a soup tureen. Serve hot.—Mrs. E. D. Kelley, Winnetka, Ill.

CHICKEN AND HAM MINCED AND BAKED.—Mix together 2 cups of minced cold lamb, chicken or veal, 1 cup of chopped ham and 1 cup of fine bread crumbs. Moisten thoroughly with well-seasoned soup-stock. Turn into a greased bake-dish and set in the oven until heated through. Break upon the top of the mince, as many eggs as will lie side by side on it, sprinkle with salt and pepper, return to the oven and bake until the whites are set and firm. Send to table in a baking-dish.—Mrs. May C. May, Mayfair, Ill.

CHICKEN HOLANDAISE.—Cook $1\frac{1}{2}$ tablespoons of butter and 1 teaspoon of finely chopped onion 5 minutes, add 2 tablespoons corn starch; and gradually 1 cup chicken stock. Add 1 teaspoon lemon juice, $\frac{1}{3}$ cup finely chopped celery, $\frac{1}{4}$ teaspoon salt, a few grains of paprika and 1 cup cold cooked chicken cut in cubes; and when well heated, add the yolk of 1 egg, slightly beaten, and cook 1 minute. Serve with buttered graham toast.—Mrs. Joseph King, Kenilworth, Ill.

HUNGARIAN CHICKEN OR PAPRIKA HUHN.—Put 1 heaping tablespoon of dripping in a tight stew-pan, add 2 good-sized onions, sliced thin, and left in long strips. When slightly colored, add $\frac{1}{2}$ teaspoon of Hungarian pepper or paprika, mix well and let them brown. Then add the chicken, cut in pieces, and salted and peppered. Brown well, turning often. Then add stock or water, till nearly covered. Stew until tender. Just before serving, take out the meat, put on a hot platter, and add a full cup or more of thick, sour cream. Just let it scald, but not boil, pour over the chicken, and serve at once.—Mrs. B. Gross, 533 E. 43rd St., Chicago, Ill.

ITALIAN CHICKEN.—Boil a whole chicken in lightly salted water until tender. While cooking, dip out into a granite kettle a pt. of broth and put with it 1 sliced onion, 1 tablespoon of butter; salt and pepper, and $\frac{1}{2}$ cup of macaroni, broken into bits. Cook till water has nearly boiled away, add 1 cup of milk and cook slowly, till the macaroni has absorbed the milk. Sprinkle grated cheese over it. Boil the chicken broth till reduced to 1 pt.; thicken slightly. Pour the macaroni over the chicken and the thickened sauce over the whole; on the top sprinkle a little grated cheese.—Mrs. E. D. Kelley, Winnetka, Ill.

JELLIED CHICKEN ON BREAD.—Boil a chicken in as little water as possible, till the meat falls from bones, chop and season with pepper and salt. Put in a mould alternate layers of meat and of hard-boiled eggs, sliced thin, until the dish is full, boil down the liquor half, while warm add a tablespoon gelatine; when dissolved pour into the mould over the meat; set in a cool place over night to jelly.—Mrs. D. E. Gentry, Glencoe, Ill.

VARIATION I.—Boil a chicken the day before it is to be used. When the liquor is cold, skim from it every bit of fat. Soak $\frac{1}{2}$ cup of gelatine in a cup of cold water for 2 hrs. Remove all skin from the chicken and cut the meat into neat dice. Cut 24 French mushrooms into halves. Stone and halve 24 large olives. Bring to a boil and strain a pt. of the chicken liquor; stir into it the soaked gelatine and set aside to cool. As it begins to thicken lay a stratum of the chicken in a buttered mould, sprinkle with pepper and salt and a few halved olives and mushrooms, pour upon this the liquid jelly. Then add more chickens, mushrooms and

olives; pour upon them more jelly, and proceed until the mould is full. Set in a cool place for 24 hrs. before using. Lay a warm cloth for a moment about the mould, then invert it upon a chilled platter. This loaf is delicious served with lettuce and mayonnaise.—Mrs. Bessie Hammond, 3200 S. Wabash Ave., Chicago, Ill.

VARIATION II.—Cook the chicken tender, then take out chicken, remove all the meat and skin, and return and bring to simmer for an hr. Take $\frac{1}{4}$ box gelatin, dissolve in water, strain the liquor from the bones, then add the gelatin to the liquor, add 1 small onion, when boiling, add 3 cloves; when done put layer of chicken and hard-boiled eggs, put some of liquor in a mould first, then after it hardens, layer of chicken, then eggs. When full, pour remainder of liquor over cold. When all done, put in cold place.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

CHICKEN AND MACARONI.—Boil $\frac{1}{2}$ a package of macaroni or spaghetti tender; drain, drop into cold water and drain again. Lay on a biscuit board and cut into pieces about $\frac{1}{2}$ inch long. Thicken a pan of chicken stock with a tablespoon of flour rubbed into 1 of butter. Stir into this a cup of cold boiled or roast chicken, chopped fine, and the cold macaroni. Last of all, beat in slowly a whipped egg, remove from the fire, season to taste, turn into a greased pudding dish, sprinkle crumbs over the top and bake for $\frac{1}{2}$ hr. Serve with grated cheese. You may use veal if you have no chicken.—Mrs. Joseph King, Kenilworth, Ill.

MINCED CHICKEN IN GREEN PEPPERS.—Mince enough cold chicken to make a cupful, and stir into it 1 tablespoon of minced ham and 1 of melted butter. Season to taste. Cut the stems from green peppers, so that they will stand upright. Cut off the tops of the peppers, remove the seeds and membrane and fill with the minced chicken and ham. Stand the peppers on end in a baking-dish, pour about them a cup of chicken stock and bake $\frac{1}{2}$ an hr.—Mrs. E. D. Bennett, Bartlett, Ill.

CHICKEN MINCED ON THE HALF SHELL.—Cut fine sweet peppers in half lengthwise; remove core and seeds, taking care not to touch the sides of the peppers, and soak for an hr. in cold water, slightly salted. Mince fine the cold meat of a chicken, and add to it one-fourth as much fine crumbs as you have chicken,

moisten with gravy or sauce; fill the peppers, sprinkle fine crumbs over the top, dot with bits of butter, bake $\frac{1}{2}$ an hr., then brown.—Mrs. Allan George, Park Ridge, Ill.

CHICKEN WITH MUSHROOMS.—Cover $\frac{1}{2}$ pt. of mushrooms, cut into small bits, with hot water and cook 5 minutes. Skim them out and lay on a hot dish. Add enough milk to the liquid to make a cup. Thicken with a tablespoon of flour, rubbed smooth with 1 of butter. Season with a saltspoon of salt and $\frac{1}{2}$ as much of white pepper. Add the mushrooms and 1 lb. cold roast chicken, cut into dice shape; cook 3 minutes, stirring constantly. Serve on a hot platter.—Mrs. E. D. Kelley, Winnetka, Ill.

CHICKEN OMELETTE.—Beat 4 eggs very light, season with salt and pour into a greased frying-pan. Have ready a cup of minced chicken (heated), and a pt. of hot white sauce in which a tablespoon of minced parsley has been stirred. When the omelette is "set" and ready to be removed from the pan, sprinkle over it the minced chicken, fold it over and transfer to a hot platter. Pour the white sauce about the omelette.—Mrs. May C. May, Mayfair, Ill.

CHICKEN AND OYSTERS A LA METROPOLE.—Make a sauce of $\frac{1}{4}$ cup butter, $\frac{1}{4}$ cup of flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ teaspoon pepper, 2 cups of cream; add 2 cups cold cooked chicken and 1 pt. oysters, drained and cleaned; cook until oysters are plump. Serve sprinkled with $\frac{1}{3}$ cup finely chopped celery.—Mrs. Frank Mullins, Franklin, Ill.

CHICKEN PANADA.—Rub together in a mortar $\frac{1}{2}$ cup of the meat from the breast of a cold chicken with $\frac{1}{2}$ cup of stale bread, add slowly the water in which the chicken has been boiled, or some broth entirely free from fat. Boil for a few minutes and pass the whole through a fine sieve.—Mrs. E. D. Kelley, Winnetka, Ill.

VARIATION I.—1 cup of cold roasted or boiled chicken, pounded to a paste. Add $\frac{1}{2}$ cup of stale bread crumbs, and enough boiling chicken liquor to make it a thick gruel. Salt to taste. Boil 1 minute, and serve hot. When the chicken has been roasted, boil the bones to obtain the liquor.—Mrs. C. E. Worth, Wheeling, Ill.

PANNED CHICKEN.—Singe, remove the head and feet, split down the back and remove the intestines. Wipe the chicken inside and out; cross the legs and fold, back the wings and with a masher flatten the breast bone with a potato masher. Place these in a pan, bone side down; dust lightly with pepper, baste them all over with melted butter, add a $\frac{1}{2}$ cup of stock and put them in a very hot oven; baste again with melted butter in about 15 minutes; dust them with salt and cook 30 minutes longer; if the oven is hot, cook $\frac{3}{4}$ of an hr. Garnish with parsley and serve with them plain cream sauce, made in the pan in which they were cooked. If for supper, serve with corn bread, waffles or milk biscuits. For luncheon, peas and cream sauce only.—Mrs. Wm. Hughes, 361 Institute Place, Chicago, Ill.

PATE DE FOI GRAS.—Boil livers of 4 fowls till quite done, drain and wipe dry; when cold rub to a paste, simmer 3 tablespoons of melted butter and 1 chopped onion for 10 minutes, strain through thin muslin, turn into a large dish and mix it with salt, pepper and 1 tablespoon of Worcestershire sauce. Work all together; butter a small earthen jar and press the mixture down, interspersing with square bits of boiled gizzard (from 4 fowls) to represent truffles; cover all with melted butter and set in a cold place.—Eloise Jennings, Winnetka, Ill.

PICKLED CHICKEN.—Boil 4 chickens till meat falls from bones. Put the meat in a stone jar and pour over 3 qts. of cold cider-vinegar and $1\frac{1}{2}$ pts. water, in which the chicken was boiled. Add spices and let stand 2 days.—Mrs. E. D. Kelley, Winnetka, Ill.

CHICKEN PIE.—Line a deep biscuit pan with pastry made as follows: 1 part ice cold water and 1 part of thick, sour cream, with 1 teaspoon soda and 2 of cream of tartar to 1 qt. of flour; bone the chicken and distribute white and dark meat evenly over crust, sprinkle rolled crackers $\frac{1}{2}$ inch deep in depth over meat when pan is half filled. Simmer broth to a good strength, thicken and season as for gravy; pour in pan enough to nearly cover second layer of meat; leave opening in top of crust for escape of steam; bake 40 minutes.—Mrs. B. Hubert, 3733 Elmwood Ave., Chicago, Ill.

VARIATION I.—Cut the chicken in pieces and boil nearly tender, make a rich crust with an egg or two to make it light.

Season with the chicken and have slices of ham with pepper and salt, mace, nutmeg, and cayenne. Put them in layers; first the ham, chicken for meat balls and hard-boiled eggs in layers. Make a gravy of knuckle of mutton bones seasoned with herbs, onions, pepper, etc. Pour it over the contents of the pie and cover with paste. Bake 1 hr.—Mrs. B. Jackson, 44 W. 35th St., Chicago, Ill.

VARIATION II.—To make a medium-sized pie requires 1 good-sized chicken, which should be carefully dressed, then boiled in water sufficient to cover it, until thoroughly done and add a little salt and a very little pepper. When so well done that meat will slip from bones, take bird out of the kettle, remove the meat, break it into pieces as large as the two fingers. The kettle with the gravy has meanwhile been boiling, and should continue to boil until nearly all the water is absorbed. When water is boiled out, put broken up chicken into the kettle and allow it to cook, watching it very closely that it does not burn, stirring frequently. In this way it gets the delicious browned taste that add so much to this dish. Prepare a crust in same way as ordinary puff paste is made. Line a deep pan with the paste, break an egg into the dish and thoroughly wet the inside of the crust. Place the chicken in, then put a top crust on, leaving a hole in the top so as to keep moist by adding liquor in which there is butter.—Mrs. Martin Logan, 2841 South Park Ave., Chicago, Ill.

VARIATION III.—Boil the chicken until tender, having first put in 2 medium-sized potatoes and 2 large onions, sliced very thin, pepper and salt, or any seasoning one may wish; thicken gravy nicely with a little flour and water, having enough to cover chicken; now pour all into granite pan, until crust is prepared. Make a pie crust $\frac{1}{2}$ an inch thick, and not too rich. This pie will bake in quick oven from 20 minutes to $\frac{1}{2}$ hr.—Mrs. A. L. Martin, 3321 S. State St., Chicago, Ill.

CHICKEN AND HAM PIE.—Cut up and stew the chickens, as in last recipe. Have ready 4 good-sized slices of cold boiled corned ham, cut into strips. Put a layer of ham in the bottom of a buttered bake-dish, season with chopped mushrooms and parsley, salt and pepper, and add a layer of white sauce, the base of which is the liquor in which the chickens were cooked. Next place in the dish the pieces of chicken in regular order, and upon these the

yolks of hard-boiled eggs. Repeat the seasoning and the sauce, lay a few strips of ham over the top, cover with a good paste, wash the pie with beaten egg and bake for $1\frac{1}{2}$ hrs. If you have no mushrooms, you may substitute a little mushroom catsup.—Mrs. M. Maston, 917 W. Monroe St., Chicago, Ill.

PILAFF.—Singe, draw and disjoint 1 chicken as for a fricasee, put 2 tablespoons of butter in a saucepan, add 1 onion, sliced, stir until the onion is thoroughly cooked, but not browned, put in the chicken, stir for a moment, without browning; then cover with boiling water, cover the saucepan and bring to boiling point; push to the back part of the stove where it will just simmer for $\frac{3}{4}$ of an hr. Wash $\frac{1}{2}$ pt. rice and let it stand in water an hr.; drain, and sprinkle it carefully over the top of the chicken; add the salt and pepper; cover the kettle and cook for 30 minutes longer; the rice will now have absorbed every particle of water in the saucepan, so be very careful that it does not scorch. Rub together 2 tablespoons of butter and 2 of flour; add 1 pt. strained tomato, stir until boiling. Dish the chicken, putting the rice over the top; add to the tomato a $\frac{1}{2}$ teaspoon of salt, a saltspoon of pepper, and strain carefully over the rice. Sprinkle over it a little chopped parsley and send at once to the table. This dish may also be made from cold, left-over chicken. It is exceedingly good made from mutton.—Cora D. Masters, 124 E. 41st St., Chicago, Ill.

VARIATION I.—Warm 1 pt. of canned chicken, or cold roast or boiled chicken, in 1 pt. of water till the meat is very tender. Skim out the meat, and add to the liquor 1 pt. of strained tomatoes. Season highly with salt, pepper, finely chopped onion, and curry or chutney sauce. When boiling, add 1 cup of well-washed rice, and cook 20 minutes, or till the rice is soft. Add the pieces of chicken and $\frac{1}{2}$ a cup of butter or cream. When hot, turn out on a platter, and garnish with triangles of toast.—Mrs. Robert Randall, 908 S. 8th Ave., Maywood, Ill.

PRESSED CHICKEN.—Boil a fowl in as little water as possible, till the bones slip out and the gristly portions are soft. Remove the skin, pick the meat apart, and mix the dark and white meats. Remove the fat and season the liquor highly with salt and pepper; also with celery salt and lemon juice. Boil down to 1 cup and mix with the meat. Butter a mould and decorate the bottom

and sides with slices of hard-boiled eggs; also with thin slices of tongue or ham, cut into round or fancy shapes. Pack the meat in, and set away to cool, with a weight on the meat. When ready to serve, dip the mould in warm water, and turn out carefully. Garnish with parsley, strips of lettuce or celery leaves, and radishes or beets.—Mary E. Stark, 3753 Armour Ave., Chicago, Ill.

VARIATION I.—Stew a chicken in just enough water to cover it and until the meat drops easily from the bones. Add a little salt and pepper. Remove bones and gristle, chop the meat; put it back into the broth and heat again. Line a dish with slices of hard-boiled egg; pour chicken into it and let set. When it may be cut in even slices.—Mrs. W. Sportley, 3638 Forest Ave., Chicago, Ill.

POTATOES WITH CHICKEN.—Use 2 cups hot mashed potatoes, a piece of butter size of an egg, $1\frac{1}{2}$ cups hot milk, beaten yolks of 2 eggs, salt and pepper to season, and a little minced celery. Beat till all are thoroughly mixed, then fold in the beaten whites of eggs. Pour in a border mould, bake in a hot oven. Turn out on a hot dish, and fill center with stewed chicken.—Mrs. John H. Snyder, 1337 W. Madison St., Chicago, Ill.

POTTED CHICKEN.—To every lb. of cold roast or boiled chicken allow $\frac{1}{4}$ lb. of butter, salt and cayenne to taste, 1 teaspoon of pounded mace, $\frac{1}{2}$ of a small nutmeg. Cut in small pieces, pound together till reduced to a small paste. Pack closely in jelly glasses and cover with clarified butter. A few slices of ham may be added.—Mrs. E. D. Kelley, Winnetka, Ill.

RAGOUT OF CHICKEN.—Singe, draw and cut the chicken into joints, put rough pieces and dark meat in the bottom of the saucepan, the white meat on top, flesh side down. Pour over 1 qt. of boiling water, cover the saucepan, bring to boiling point, then push to the back part of stove, where it will simmer, for 30 minutes. Add 2 bunches of celery, cut into pieces a $\frac{1}{2}$ inch long, a level teaspoon of salt and saltspoon of pepper; cover and simmer $\frac{3}{4}$ of an hr. When the meat is tender, dish carefully, putting the rough pieces underneath, and cover over the celery. Rub together 2 tablespoons of butter and 2 of flour. Add the liquor in which the chicken was cooked, and stir until boiling, take from the fire, add

the beaten yolks of 2 eggs, strain this over the celery, garnish with baked dumplings, and send at once to the table. Serve with crab-apple or quince jelly. Plain boiled rice may be served instead of dumplings.—Mrs. S. Smith, 4543 S. Dearborn St., Chicago, Ill.

ROASTED BONED CHICKEN.—Spread chicken on board, skin side down, turn the flesh of legs and wings right side out and stuff with forcemeat into shape. Equalize the meat as well as possible, placing against the little strip of white meat only the dark meat, dredge with salt and pepper. Make a roll of the forcemeat and lay it in the chicken, draw the skins up and sew it together securely. Turn it over, place legs and wings into the position of a trussed fowl. Press the body into natural shape, and tie securely. Cover with slices of salt pork, and roast, allowing 20 minutes to the pound; baste frequently. Remove pork last 15 minutes, dredge with flour, let brown, serve with giblet or tomato sauce.—Mrs. J. Smith, 65 E. 46th St., Chicago, Ill.

STEAM ROAST CHICKEN.—This is a recipe by a former chef of royalty in Austria. Roast a chicken in a covered roasting-pan or in a Dutch oven from $\frac{1}{2}$ to 3 hrs., according to size of chicken, basting with bouillon.—Mrs. N. Siegel, 4941 Vincennes Ave., Chicago, Ill.

A NICE WAY TO ROAST CHICKEN.—Take a young chicken and bone, as for stewing, and roll each piece in flour till your pan is full, or till you have plenty, then sprinkle with pepper and salt and a liberal sprinkling of butter, and set in the oven and roast till done, or about 1 hr.—Mrs. M. Sims, 3717 S. La Salle St., Chicago, Ill.

CLARET OR BORDELAISE SAUCE FOR ROAST CHICKEN.—Make a brown sauce by substituting browned flour for white and adding a teaspoonful of kitchen bouquet. Season with onion juice, salt and pepper, boil 1 minute, pour in a wineglass of claret, heat for $\frac{1}{2}$ a minute more, and serve. Serve with any kind of roast meats and poultry.—Mrs. Amelia Scott, 2972 Armour Ave., Chicago, Ill.

CHICKEN SAUTE.—Take a young, tender chicken, cut it up in pieces. Put in a saucepan a piece of butter the size of an egg and $\frac{1}{4}$ lb. of pork, cut into dice. Set it on a good fire, and when

the butter begins to brown put in the chicken. Let it brown well; then sprinkle a tablespoon of flour over it; stir and mix thoroughly. Add $\frac{2}{3}$ cup of white wine and $\frac{1}{3}$ cup of water. Stir again, add pepper, 1 clove of garlic, 2 shallots, a few sprigs of parsley tied with 1 bay leaf and about a dozen small, white onions. Cover and cook for 40 minutes. When cooked, serve with the meat on the center of the dish, the onions around it, and the gravy strained over; sprinkle chopped parsley on the top. Mushrooms can also be added, allowing them 25 minutes to cook.—Mrs. Agnes Scales, 3524 S. La Salle St., Chicago, Ill.

SCALLOPED CHICKEN.—Take equal parts of cold chicken, boiled rice, or macaroni and tomato sauce. Put in layers in a shallow dish, and cover with buttered crumbs. Bake till brown. Cold roast turkey, using stuffing and gravy, may be prepared in the same way.—Mrs. C. E. Jefferson, 505 S. 5th Ave., Maywood, Ill.

CHICKEN SCALLOPS.—Chop the meat fine and to 2 cups add a tablespoon of butter, 2 tablespoons of bread crumbs, $\frac{1}{2}$ a cup of boiling water, salt and pepper to taste. Put these all into a saucepan and stir while heating. Lastly, put in 2 raw eggs, beaten light, and take from the fire. Fill baking-cups two-thirds full of the mixture, set in a pan of boiling water, and bake about 25 minutes. Turn out carefully into a heated dish, and pour white sauce around them.—Mrs. Chris. Worthington, Des Plaines, Ill.

SMOTHERED CHICKEN.—Clean a chicken, too old for broiling; split down the back, and put in breast upwards in a shallow pan; pour over it 1 cup of boiling water and cover tightly to keep in the steam. Cook $\frac{1}{2}$ an hr.; then baste with the hot water, rub all over with softened butter, and dredge with salt and pepper. Baste often, keep closely covered, and cook till tender. It should be yellow, not dark brown. Thicken the gravy; add chopped parsley, salt and pepper, and pour it over the chicken.—Mrs. Harry Silbiger, 2638 Cottage Grove Ave., Chicago, Ill.

CHICKEN STEW WITH BISCUIT.—Boil the chicken same as for fricasee, then take it out. Put it in a frying-pan with butter and let brown on both sides, pour in the gravy left in the kettle. Let come to a boil, thicken. Break open some cream biscuits, butter each half and pour over the gravy.—Mrs. E. D. Kelley, Winnetka, Ill.

STEWED CHICKEN WITH SALT PORK.—Prepare chicken the same as for fried chicken, cut in pieces and put on the fire in a kettle with cold water enough to cover well; add a little salt pork and boil until tender. Break open some baking-powder biscuits, place on a platter; on these put the chicken; thicken the gravy with flour, add seasoning and cream; pour this over the chicken and serve at once.—Mrs. E. D. Kelley, Winnetka, Ill.

STEWED CHICKEN.—Place a layer of bacon in bottom of stew-kettle, then a layer of chicken, season and sprinkle a little flour, and repeat. Fill kettle with water until within $\frac{1}{2}$ inch of top of meat, cover tightly and cook about 2 hrs.; do not stir, only turn round in the pot. Skim off the grease, add butter and a little flour for gravy.—Mrs. B. Siberman, 4801 Prairie Ave., Chicago, Ill.

BRUNSWICK STEW.—Disjoint 1 fowl, cut 3 or 4 oz. of ham in pieces and saute them in the 3 tablespoons of hot lard to a golden brown; remove the chicken to a stew-pan (iron must not be used) and saute, 1 sliced onion and 1 qt. of green okra pods, cut in pieces; then add $\frac{1}{3}$ cup of flour and, when well blended with the fat, of which may be needed more, add gradually a qt. of water; when boiling add to the chicken with another qt. of water, 3 or 4 tomatoes, skins removed, $\frac{1}{2}$ small pod of red pepper, $\frac{1}{3}$ of a bay leaf, 2 sprigs of thyme, and a little salt; let simmer, covered, very slowly, until the fowl is cooked, adding more water, if needed, also salt. In serving, add a spoon of boiled rice to each plate.—Mrs. C. E. Worth, Wheeling, Ill.

VARIATION I.—2 squirrels, well skinned and cleaned, or 2 small chickens; put into a large kettle with 2 qts. of cold water. Add 1 slice of bacon, 2 qts. of tomatoes, 6 large potatoes, sliced thin, 1 qt. of Lima beans, 2 large onions, sliced, 1 tablespoon of salt, and $\frac{1}{2}$ a teaspoon of pepper. Let it stew until tender. Add more water as it boils away. Add 6 ears of corn cut from the cob, cook 20 minutes longer, being very careful not to let it burn.—Mrs. C. E. Worth, Wheeling, Ill.

CREOLE STEW.—Disjoint the chicken after it has been singed and drawn; put 2 tablespoons of butter into a saucepan, add 3 good-sized onions cut into thin slices, stir until the onion is cooked, without browning; now put in the chicken, the rougher pieces down, the white meat on top; add a clove of garlic, mashed,

$\frac{1}{2}$ pt. of finely chopped celery and sufficient strained tomato to just cover the chicken, about 1 qt.; bring to boiling point and simmer carefully for 1 hr.; this must scarcely boil; add a level teaspoon of salt, and a $\frac{1}{2}$ teaspoon of pepper, or 1 sweet red pepper, chopped fine; now add 1 pt. of fresh corn, cut from the cob, or 1 can of corn; let this heat thoroughly; dish the chicken in the middle of a large platter, put over the corn and sauce. Cover this with finely chopped parsley or chives, and send at once to the table. Serve with it plain boiled rice and baked bananas.—Mrs. Charles L. Rosser, 26 S. Aberdeen St., Chicago, Ill.

MOCK OR VARIATION TERRAPIN.—Add to 1 cup white sauce, $1\frac{1}{2}$ cups cold chicken or veal, cut in dice, the yolks and whites of 2 hard-boiled eggs, finely chopped, $\frac{1}{4}$ teaspoon salt, and a few grains of cayenne; cook 2 minutes, then add 3 tablespoons of sherry wine.—Mrs. Clark Mason, Bensen, Ill.

VARIATION I.—Boil 1 cup of milk; thicken with butter size of an egg and a little flour; add 1 cold chicken and 4 hard-boiled eggs, chopped fine. Season with salt and pepper. Let boil up, and serve hot.—Mrs. E. D. Kelley, Winnetka, Ill.

CHICKEN OR TURKEY TIMBALES.—Boil 8 eggs very hard, and leave them in cold water for 2 or more hrs. Take the shells off, cut in half, and extract the yolks. Chop the whites, before running them through a vegetable press. Mix with them 4 heaping tablespoons of the breast of chicken or turkey, minced as finely as possible; season with $\frac{1}{2}$ a teaspoon of onion juice, paprika, and celery salt to taste; and mix to a white paste, with the whites of 3 eggs, beaten to a standing froth. Have ready enough buttered "nappies" or pate pans to hold the mixture; fill them, set in a pan of hot water, and bake 20 minutes in a quick oven. Turn out upon a hot platter, pour a good white sauce about the base, heap a teaspoon of the powdered yolks on the top of each, and serve. The yolks are prepared by running through a colander, or better still, a vegetable press.—Mrs. Frank Mullins, Franklin, Ill.

TOMATOES STUFFED WITH CHICKEN.—Select large, firm tomatoes, cut off the tops and scoop out the inside pulp. Do not peel. Chop fine a cup of cold meat, it may be fowl, tongue or ham, or even lamb, mutton or beef, if the latter are well seasoned.

With the meat put $\frac{1}{2}$ a cup of fine bread crumbs, a tablespoon of butter, and salt, pepper, parsley and onion juice. The quantity of these to be used must be determined by the amount of seasoning there is already in the meat. After sprinkling the insides of the tomato shells with a very little salt and pepper, fill them with the mixture of meat, crumbs, etc. If this seems too dry, it may be moistened with a small quantity of gravy or soup stock, or even with milk or cream. Arrange the tomatoes in a pudding dish, replace the tops, lay a cover over them, and bake half an hr. Serve in the dish in which they were cooked.—Mrs. Abner Grant, Sherman, Ill.

DUCK

BRAISED DUCKS.—Young ducks are essential for this purpose. Lay 3 slices of fat corned ham upon the grating of your roaster, and upon them a minced onion, a stalk of celery; chop a slice of carrot and a tablespoon of chopped parsley. Clean and truss, but do not stuff the ducks; lay them upon the prepared "bed" and pour a cupful of boiling water over them. Cover the pan and let them cook, closely covered, in a moderate oven for about 2 hrs. Take up the ducks, strain the liquor from the pan, and let it cool enough to remove all the fat. Then put it into a saucepan and let it boil. Add 1 teaspoon of lemon juice, and thicken it slightly with browned flour. Return the fowls to the sauce till hot again, then serve with the sauce poured over them.—Mrs. Frank Mullins, Franklin, Ill.

DUCKS.—When roasted, use dressing as for turkey, with the addition of a few slices of onion; many cooks lay over the game slices of onions, which take away the fish flavor, removing the onion before serving. Make a sauce with the dripping in the pan in which the game is roasted, and to which are put the chopped giblets, which are previously well cooked; thicken the gravy with brown flour, moistened with water. Serve with currant jelly.—Mrs. L. C. Crawford, 1003 S. 3rd Ave., Maywood, Ill.

DUCK AND GREEN PEAS.—Cut the rind from $\frac{1}{2}$ lb. of lean bacon. Divide it into pieces 2 inches square and fry a light brown with butter. Dredge in a little flour, and stir 3 minutes. Add a pint of broth, an onion stuck with cloves, a bunch of sweet

herbs, salt and pepper. The duck should be previously fried or roasted for 10 minutes, and put into the stewpan with the gravy and stewed slowly for $1\frac{1}{4}$ hrs., or until tender. Stew a qt. of peas with butter in another pan. Place the ducks and peas on a hot dish, pour over them the gravy, strained and thickened, and serve hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

COLD DUCK STEWED WITH GREEN PEAS.—Cut a cold roast duck into even sized pieces, season with a dash of cayenne pepper and salt, add the finely minced peel of $\frac{1}{2}$ a lemon. Put into a stewpan and pour over $\frac{3}{4}$ pt. of good gravy, and place it over a clear fire to become very hot, but do not let it boil. Boil a qt. of green peas, drain, and season with butter, pepper and salt, pile them in the center of a hot dish, arrange the pieces of duck around them, and serve.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

"CREOLE" SALAMI OF DUCK.—Melt in a saucepan 2 tablespoons of butter, and stir into this a $\frac{1}{2}$ tablespoon each of chopped ham, onion, celery, sweet pepper and parsley, with a tablespoon of flour, a $\frac{1}{4}$ of a teaspoon of salt, and a $\frac{1}{2}$ teaspoon of paprika. Stir for 3 minutes, then add a cup of consomme, 2 cloves and a blade of mace. Simmer for an hr.; strain, and add to it 2 cups of cold duck, cut into neat pieces an inch long. Boil 1 minute to heat the meat thoroughly, and serve. Garnish with sippets of fried bread.—Mrs. L. C. Crawford, 1003 S. 3rd Ave., Maywood, Ill.

ROAST MALLARD OR TEAL DUCK.—Singe, draw and remove all the tiny pin feathers. Then wash very quickly, both inside and out, with cool water, and wipe perfectly dry. For the stuffing take equal parts of chopped tart apples, and sifted bread crumbs, which have been browned in the oven, and boiled onions. Season highly with salt, pepper, and a little sage, and moisten with 2 or 3 tablespoons of melted butter. Stuff the ducks, sew and truss. Put on a rack in a pan, sprinkle with salt pork and put into a very hot oven. In about 5 minutes the ducks will be light brown. Now reduce the heat and pour into the pan a very little water. The dripping fat will burn unless a little hot water is added. Baste every 4 or 5 minutes. In 40 minutes the ducks will be sufficiently cooked, if liked a trifle rare, but many prefer a longer cooking. When nearly done, the pork must be removed and the birds evenly

browned on all sides. Serve with olive sauce.—Mrs. Joseph King, Kenilworth, Ill.

PEANUT STUFFING FOR DUCKS.—Prepare the ducks for roasting and make a stuffing of bread crumbs seasoned with butter, pepper and salt. Chop a cup of roasted and shelled peanuts to a powder and rub them into the bread crumbs. Stuff the ducks with this mixture and roast, basting frequently.—Mrs. Chris. Worthington, Des Plaines, Ill.

GOOSE

DEVEILED GOOSE.—Clean the goose and wiping it well with a damp cloth, plunge it into a kettle of boiling water, and boil moderately for 1 hr. Take it from the kettle, drain well, and wipe it dry. Fill the body and neck with potato stuffing, truss and sew up the same as directed for roast turkey, and roast in a very hot oven, allowing 15 minutes to 1 lb. Pour over it the following mixture, and baste frequently: 4 tablespoons of vinegar, 1 tablespoon of pepper, 2 tablespoons of made mustard. Boil the giblets and make the gravy as directed in sauces for fish, meats, poultry, etc. An old goose should be boiled 2 hrs., instead of 1 hr.—Mrs. Robert Randall, 908 S. 8th Ave., Maywood, Ill.

JELLIED GOOSE (German Style).—Put 1 whole goose (not too fat), head, neck, heart, lungs, gizzard and feet (scald and skin the feet), together with 2 well-cleaned disjointed calf's feet, in a granite pot, cover with water and boil, skimming carefully until it looks clear, add 2 heaping teaspoons each of white peppercorns and allspice, several large onions, 4 bay leaves, 1 carrot, 1 parsley root, part of a celery root, rind and juice of 1 lemon, salt, and enough white-wine vinegar to give it a sour taste, boil until the meat is well done, remove the fat, as it rises, and strain, boiling hot, through a white flannel bag to cool. After the meat has cooled separate it from the breast bone, cut it in narrow, bias strips, cut the legs and the rest of the goose joints, add the head, neck, etc., put all together in a porcelain dish, well oiled with almond oil or greased with lard. Free the jelly of every particle of fat, remove all that is clear, melt and pour gradually over the meat. Do not turn it out until ready to serve.—Mrs. E. D. Kelley, Winnetka, Ill.

VARIATION I.—Stuff the roast in same manner as ducks; many cooks cover poultry with a paste of flour and water while baking, removing it before being served.—Mrs. Allan George, Park Ridge, Ill.

ROAST GOOSE WITH POTATO STUFFING.—Singe the goose, wash it carefully in hot water and wipe it dry before drawing. Then fill it with potato stuffing and stitch up the openings and truss or tie the goose into shape. If it is not fat, lay thin slices of pork upon the breast and bake in a hot oven for 45 minutes; but if the goose has considerable fat, omit the pork. Remove the goose from the oven, pour out all the fat, sprinkle the bird all over with salt and pepper, dredge it with flour, and bake again. When the flour is of an attractive color, pour 1 teaspoon of hot water into the pan, and baste the goose often, dredging it each time with a slight sifting of flour to absorb the fat. A small goose should bake at least 2 hrs., if frequently basted; and a large one will require more time in proportion. Remove the goose from the pan, drain off most of the fat, add $\frac{1}{2}$ pt. of water, and thicken, if necessary, with browned flour; salt to taste. Garnish the goose with parsley and serve the gravy in a boat. Apple sauce should always be served with roast goose.—Mrs. Roger Rawlings, Chicago Heights, Ill.

SALAMI OF GOOSE.—Cut the remains of a roast goose into small pieces, about an inch long and half as wide. Have ready a gravy made by boiling down the bones and toughest scraps until you have a cup of strong stock. Add to this a carrot, a young turnip, a tomato, an apple and a stalk of celery, all cut into dice, and the vegetables parboiled for 10 minutes. Simmer in the gravy until you can run them through your vegetable press. Put in the meat and cook slowly, until tender. Thicken with browned flour.—Mrs. Joseph King, Kenilworth, Ill.

STUFFING FOR GOOSE OR TAME DUCK.—Mash potatoes finely, season highly with minced onion, sage, salt and pepper. Never fill a fowl more than $\frac{2}{3}$. Apples may be substituted for the potatoes.—Mrs. E. D. Kelley, Winnetka, Ill.

GOSLING.—May be roasted in the same way as geese, allowing, however, but 15 minutes to the lb. for cooking.—Mrs. Allan George, Park Ridge, Ill.

TURKEY

TO BOIL A TURKEY.—Make a stuffing for the craw of chopped bread, and butter, cream, oysters and the yolks of eggs, sew it in and dredge flour over the turkey, and put it to boil in cold water, with a spoon of salt and enough water to cover them well; let it simmer for 2½ hrs., or, if small, less time; skim it while boiling. It looks nicer if wrapped in a cloth dredged with flour. Serve it with drawn butter, in which put some oysters.—Mrs. C. E. Worth, Wheeling, Ill.

FILLET OF TURKEY WITH RICE.—Skin the breast of a plump turkey, and slice away the breast. Use a sharp knife, and hold it almost horizontal while you work. The slices should be nearly ½ an inch thick, and as nearly uniform in size as possible. Dip in beaten egg, then in salted and peppered cracker crumbs; again in the egg, and once more in the crumbs. Set on ice, while you cook the rice. Put 1 cup of clear chicken or turkey stock into a saucepan; add a cup of rice, ½ teaspoon of onion juice, and the same of salt, and simmer slowly until the liquid is absorbed. When the rice is tender, add 2 tablespoons of butter, 1 tablespoon of grated cheese, and season to taste. Cover, and let it stand at the side of the fire until the fillets are ready. Heat 5 or 6 spoons of pure salad oil slowly in a frying-pan, and when it boils, cook the fillets in it to a nice brown. Mound the savoury rice in the center of a hot dish, and lay the fillets about it.—Mrs. L. C. Crawford, 1003 S. 3rd Ave., Maywood, Ill.

TURKEY HASH.—Free from skin, fat and bone enough cold turkey to make 3 pts., and cut into small cubes. Season with 1 teaspoon of salt, and ¼ teaspoon of pepper; melt in a frying-pan 1 tablespoon of butter, and when hot, but not browned, add 1 tablespoon of sifted flour. Stir until smooth and frothy, add gradually 1 pt. of milk, stirring all the time; season to taste, as it comes to a boil add the seasoned turkey, cook gently 10 minutes, then add 1 teaspoon of lemon juice and pour on hot toast.—Mrs. D. E. Gentry, Glencoe, Ill.

TURKEY RECHAUFFE.—With pastry-bag and rose-tube fashion potato roses around the inside of a dish that will stand the heat of the oven. Use hot potato, either duchess or plain mashed.

Brush over the potato with an egg, beaten with a spoon of milk, add the rest of the egg to the sauce in which cold turkey, chopped or cut in cubes, is to be re-heated. Have the sauce quite consistent, to avoid running out between the "roses." To secure this cut down the quantity of liquid for the sauce, or use more flour. Pour the turkey mixture into the center of the dish, cover the top with cracker crumbs, stirred into melted butter, and set the dish in the oven to brown the crumbs. The rechauffe may be brown or white.—Mrs. Roger Rawlings, Chicago Heights, Ill.

TURKEY AND SAUSAGE PUDDING.—Use left-over turkey. Into a buttered bake-dish, put a layer of turkey, cut—not chopped—into $\frac{1}{2}$ inch lengths. Cover with minced, cooked sausage meat, and this with 3 or 4 olives chopped fine. Proceed in this way until the dish is ready for the crust. Pour in a cup of rich gravy, made of bones and stuffing; cover with a good biscuit dough, $\frac{1}{2}$ an inch thick; cut a hole in the middle and bake, covered, $\frac{3}{4}$ of an hr., and then brown.—Mrs. Joseph King, Kenilworth, Ill.

ROAST TURKEY OR CHICKEN.—Pick and draw the fowl, wash well in 2 or 3 waters, wipe dry, dredge with a little flour inside and out, sprinkle with pepper and salt, prepare a dressing of bread and cracker crumbs; stuff and bake from 2 to 3 hrs.; baste frequently while roasting; stew the giblets in a saucepan. Just before serving, chop fine, take up fowl when done, add the giblets and broth to gravy of the roast fowl. Thicken with a little flour previously wet with the water; boil up and serve in a gravy dish. Roast chicken and turkey should be accompanied with celery and jellies.—Mrs. Joseph King, Kenilworth, Ill.

VARIATION I.—Select a young turkey. Singe, draw, and wipe the birds inside and out; washing destroys the flavor. Truss the turkey and place it in a baking-pan; brush the breast with melted butter. Bake it for 2 hrs. if the turkey weighs about 8 or 9 lbs. If stuffing is desired of chestnuts, make it as follows: Shell, blanch and boil them tender; mash, season with salt, pepper and butter. For bread stuffing, spread the slices with butter, dust with salt and pepper and cut them into blocks. For oyster stuffing, mix with the bread blocks 20 fine drained oysters. By many it is thought that poultry is best roasted without stuffing. The meat

is more highly flavored and juicy.—Mrs. A. E. Whitney, 1760 Edgewater Place, Chicago, Ill.

TURKEY WITH CHESTNUT DRESSING.—For a 12-lb. turkey boil until tender 2 lbs. of large Italian chestnuts. Remove the skin and mash them as you would potatoes; mix in half cup of butter, salt and pepper. Fill with this the interior of the turkey; sew it and arrange for roasting as you would a chicken. It should cook about 2 hrs. If it browns too fast butter a nice piece of white paper and cover over it, removing it a little later.—Mrs. C. E. Jefferson, 505 S. 5th Ave., Maywood, Ill.

GERMAN ROASTED TURKEY WITH SAUSAGES.—Stuff turkey with rich dressing, when done remove to platter, surround with small, fried sausages, cooked in broth. Put a handful of watercress at each end of the platter, and serve with a well-thickened giblet sauce.—Mrs. E. D. Kelley, Winnetka, Ill.

ROAST TURKEY WITH OYSTER DRESSING.—Dress the turkey carefully and rub thoroughly, inside and out, with salt and pepper.

Stuffing.—Cut off the crust of a loaf of stale bread and soften by pouring warm water on it. Squeeze out the water, add $\frac{1}{2}$ lb. melted butter, 1 teaspoon of salt and $\frac{1}{2}$ of pepper; drain off liquor from a qt. of oysters, bring to a boil, skim and pour over the bread crumbs. Mix all thoroughly, and, if dry, moisten with a little sweet milk; add the oysters. Sew up the openings, spread the turkey over with butter, salt and pepper, place in a dripping-pan in a well-heated oven, add $\frac{1}{2}$ pt. of hot water, and roast, basting twice. Turn until browned on all sides, and about $\frac{1}{2}$ hr. dredge with a little flour.

Gravy.—Pour off most of the fat in the pan and add boiled chopped giblets, and the liquor in which they were cooked, place 1 heaping tablespoon of flour in a pt. bowl, mix smooth with a little cream; fill up bowl with rich milk and add to the gravy in the pan; boil several minutes, stirring constantly, and pour into the sauce bowl. Serve with cranberry sauce.—Mrs. E. D. Kelley, Winnetka, Ill.

SWEDISH TURKEY STUFFING.—2 cups stale bread crumbs; $\frac{2}{3}$ cup melted butter; $\frac{1}{2}$ cup raisins, seeded and cut in

pieces; $\frac{1}{2}$ cup English walnut meats, broken in pieces; salt and pepper, sage. Mix ingredients in the order given.—Mrs. Roger Rawlings, Chicago Heights, Ill.

CHESTNUT SAUCE FOR ROAST TURKEY.—Boil chestnuts tender, peel, cut them in halves, and mix in a brown sauce made in the turkey-pan.—Eloise Jennings, Winnetka, Ill.

ROLLS STUFFED WITH TURKEY.—Light rolls, shaped like finger rolls, but larger, may be cut open on one side, the crumbs dug out, and the cavity filled with minced and seasoned chicken, turkey, ham or tongue. Close the roll and bind it with narrow ribbon, tied with a bow and floating ends. Tie the ham rolls with one color, and the chicken with another.—Mrs. E. D. Bennett, Bartlett, Ill.

SCALLOP OF TURKEY AND OYSTERS.—Cut cold roast, or boiled turkey into inch lengths, free from skin and gristle, and put a layer in the bottom of a buttered bake-dish. Season with salt and pepper, and dot with butter, and cover with minced raw oysters. Season this layer, scatter fine crumbs over it, put in more seasoned turkey, and so on until your materials are used up. Pour in next a cup of gravy, made by boiling down bones and stuffing in a qt. of water, until reduced to $\frac{1}{3}$ the original quantity of liquor, and straining out the bones. Cover with fine crumbs, dot with butter, and bake, covered, 45 minutes, then brown. You may omit the oysters, and have a plain turkey scallop. Or substitute chopped mushrooms for the minced oysters.—Mrs. F. C. Winter, Winnetka, Ill.

TO "WARM OVER" TURKEY.—Cut the drumsticks and wings from the body and take off all the meat remaining on the breast. Also use any pieces that has been left over. Disjoint the rump-piece, splitting it down the back and cutting each piece in two, thus making 4 pieces of the back. Place all these pieces in a kettle, add 3 or more tablespoons of the stuffing. Add water to half the height of the turkey in the kettle, cover the kettle tightly and set it in a moderate heat. Cook at least 45 minutes, stirring often and adding more water, enough at the last to keep the meat from sticking to the kettle. Season with salt and pepper, turn on a platter and serve. Do not cut the meat from the bones. The

turkey should stew so slowly that it will only be thoroughly warmed, and it should in no case fall from the bones. The large body part of the turkey is never used except for soups.—Mrs. C. E. Worth, Wheeling, Ill.

WARMED OVER TURKEY WITH RICE.—Cook some rice in bouillon, with salt, pepper, 2 onions, a clove of garlic, and a bay leaf. When nearly done, add to it the left-over cold turkey, cut into pieces. Boil slowly until the rice is thoroughly cooked and the turkey is warmed sufficiently, and serve.—Mrs. A. C. Christy, Glen View, Ill.

WILD FOWL AND GAME

TO ROAST WILD FOWL.—Put an onion, salt and hot water into pan and baste for 10 or 15 minutes, change the pan, put in a slice of salt pork and baste with butter and pork drippings very often; just before serving dredge lightly with flour, and baste. Ducks take from 25 to 35 minutes. Do not draw or take off the heads of either; garnish with fried or toasted bread, lemon, parsley and currant jelly.—Mrs. Joseph King, Kenilworth, Ill.

WILD FOWL POT ROAST.—Wild duck, prairie chicken, and all other wild fowl should be allowed to lay in water for some time and then parboiled with carrots, onion and parsnips to draw out the wild flavor. Stuff with any preferred dressing and put into a kettle with just enough water to prevent scorching, season to taste, and cook until tender. Serve with their own gravy, thickened.—Mrs. John Hansen, 1408 S. 8th Ave., Maywood, Ill.

ROAST BIRDS.—Draw, and wash quickly; season with salt and pepper. Pin a thin slice of salt pork on the breast. Put in a shallow pan, and bake in a hot oven 15 or 20 minutes. Baste often. Serve on toast with currant jelly or with bread sauce. Small birds may be baked in sweet potatoes, or if large, cut in halves, using the breast only. Cut the potatoes in halves lengthwise, make a cavity in each half, season the bird with salt, pepper, and butter; fit it into the potato, put the other half over it, and bake till the potatoes are soft. Remove the string, tie with a bright ribbon, and serve in the potatoes, garnished with parsley. An inviting dish to serve to an invalid. Small birds are also

broiled or stewed.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

GAME PIE.—Clean thoroughly 1 doz. birds—quail, snipe, woodcock, etc., and halve them; add about 2 qts. of water, and when it boils skim; next add salt, pepper, 1 bunch of minced parsley, 1 onion, chopped fine, and 3 whole cloves; put in $\frac{1}{2}$ lb. of salt pork, cut into dice, and let all boil till tender, carefully keeping the birds covered with water. Thicken with 2 table-spoons of browned flour, and let it boil up, stir in piece of butter as large as an egg, remove from the fire and let cool. Have at hand 1 pt. of potatoes, cut into dice, also a rich crust. Put the crust around the sides of a buttered pudding dish; lay in some of the birds, then some of the potatoes, and so repeat till the dish is full. Pour in the gravy, put on the top crust slashed at the center, and bake till done.—Mrs. C. E. Worth, Wheeling, Ill.

COMBINATION GAME PIE.—Wild pigeons and quails, rice birds, snipe, woodcock—in fact any small edible birds—may be blended in this. Clean the birds, and, if tough, stew them in weak stock. If they are too large for a whole bird to be served for one portion—cut them in halves through the breastbone. If the birds are young and tender they may be browned in hot butter; first dredging them with flour instead of parboiling. Arrange them in a deep, round baking-dish with the breasts up and the feet pointing toward the center. Make a gravy of the stock in which they were parboiled, season well with salt, pepper, onion juice, and the juice of half a lemon; thicken with butter and browned flour. Fill in the central space left by the feet of the game with mushrooms, a cup of small, drained oysters, 2 kidneys, cut into quarters, $\frac{1}{2}$ a cup of pimolas, or with plain olives, stoned, and 3 hard-boiled eggs, minced fine, with 1 doz. button onions, parboiled. Pour the rich gravy over all. Cover with a good puff-paste; make a slit in the middle, and bake, covered, $\frac{1}{2}$ an hr., then brown.—Mrs. W. Williams, 4548 Prairie Ave., Chicago, Ill.

PIE OF SMALL BIRDS.—Clean and stew blackbirds, rice-birds or snipe, etc., for $\frac{1}{2}$ hr. in weak stock. Let them get perfectly cold in this gravy; take out, put an oyster in the body of each. Arrange around the inside of the bake-dish, the necks all against the rim, the tails pointin gtoward the center. Put a bit

of butter upon each breast and sprinkle very finely minced salt pork over all. Thicken the gravy with browned flour, season well, and pour upon the birds. Cover with a good crust, cut a slit in the middle and bake, covered, $\frac{1}{2}$ an hr., then brown.—Mrs. Roger Rawlings, Chicago Heights, Ill.

TO ROAST ANY SMALL BIRDS.—Stuff the birds with any forcemeat, or put 1 large oyster in each bird, place some bacon in an earthen dish, upon this lay the birds. If the forcemeat is used add 1 pt. of rich stock; if oysters, the oyster liquor. Add butter, pepper and salt, and roast in a quick oven.—Mrs. E. D. Kelley, Winnetka, Ill.

SMALL BIRDS ROASTED IN POTATOES.—Halve sweet potatoes lengthwise and scrape out the inside, making a place large enough in each half to hold $\frac{1}{2}$ bird. Clean and draw the birds, and cut off heads and legs. Place a piece of butter in each bird, season with salt and pepper, spread them with butter and place them in the potato shells, tying a string around each potato to hold the pieces together. Roast in a baking-pan, and serve in the potatoes.—Mrs. C. J. Canthorn, Wilmette, Ill.

PLAIN SALAMI OF GAME.—This can be made from remains of roasted game, but to have it in perfection the birds should be only half roasted. Carve them very neatly and remove every bit of skin and fat from the legs, wings and breasts; bruise the bodies well, and put them with the skin and trimmings into a stewpan; add 2 sliced onions, 1 bay leaf, 1 small blade of mace, and a few peppercorns. Pour over these ingredients a full pt. of veal gravy, broth or stock, and boil sharply, until reduced almost half; now strain the gravy, skim off the fat, add a little cayenne and lemon juice, and in it heat very gradually, but do not boil, the game. Border a dish with fried bread, put the birds in the center; boil the gravy up once and pour over the birds. (Any cold game can be warmed up in Salami's sauce.)—Mrs. Helen Williams, 6032 Ellis Ave., Chicago, Ill.

TO STEW BIRDS.—Wash and stuff them with bread crumbs, seasoned with pepper, salt, butter or chopped salt pork, and fasten them tight; line a stewpan with slices of bacon, add a qt. of water and a piece of butter the size of a goose egg, or else 4 slices of salt

pork; add, if you like, sliced onions, sweet herbs and mace; stew till tender, then take them up and strain the gravy over them; add boiling water if the liquor is too much reduced.—Mrs. Allan George, Park Ridge, Ill.

ROASTED WILD DUCK.—Parboil the duck with an onion placed inside (to absorb the fishy flavor). Throw away the onion; lay in fresh water for $\frac{1}{2}$ an hr., stuff with bread crumbs, seasoned with salt, pepper, sage and onion, and roast until brown and tender. Add to the gravy, after the ducks are removed, 1 teaspoon of currant jelly and a pinch of cayenne. Thicken with browned flour, and serve.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

VARIATION I.—Dress and clean a wild duck and truss as goose. Place on rack in dripping pan, sprinkle with salt and pepper, and cover breast with 2 very thin slices fat salt pork. Bake 20 to 30 minutes in a very hot oven, basting every 5 minutes with fat in pan; cut and remove string and skewers. Serve with orange or olive sauce. Currant jelly should accompany a duck course. Domestic ducks should always be well cooked, requiring little more than twice the time allowed for wild ducks. Ducks are sometimes stuffed with apples, pared, cored, and cut in quarters, or 3 small onions may be put in body of duck to improve the flavor. Serve neither apples nor onions. If a stuffing is to be desired, cover pieces of dry bread with boiling water; as soon as bread has absorbed water, press out the water; season bread with salt, pepper, melted butter, finely chopped onion.—Mrs. C. E. Jefferson, 505 S. 5th Ave., Maywood, Ill.

CANVAS-BACK AND RED-HEAD DUCKS.—Carefully draw, pick and singe the birds; wipe very clean, or wash, if preferred, using salted water. When drawing the birds cut lengthwise slit over the crop, and, after the windpipe and all other innards have been removed, and the duck carefully cleaned, pass the head through this opening into the inside of the duck, then reach in and pull it through, letting emerge at the opening made in drawing, between the drumsticks. Run a threaded trussing-needle through the legs, the neck, and out through the second leg, return to the first side in the same way, leaving a short stitch on the opposite side; tie tightly to keep the head in place. When the duck is roasted cut this stitch and draw out the threads by the

knot on the other side. Cut off the wings at the second joint. If the feet be left on, dip them into scalding water and rub off the thin layer of skin. Twist the legs out of joint at the point where the flesh begins and double them backward on the upper part of the leg. Pass the tail through the vent. Authorities differ as to salting wild duck before cooking and basting while cooking, but all agree that the oven in which they are placed should be very hot. The time required for cooking is from 18 minutes, for very rare, to 40 minutes for well-done birds. Often wild ducks are trussed in a manner similar to tame fowl. A bunch of celery is thrust inside the body, the neck is cut off close to the breastbone, and the skin is turned over and fastened down on the back with a stitch that holds the wings in place. The head, from which the eyes have been removed is placed in the opening made in drawing the duck and fastened there by a thread passing through the legs and eyesockets, which is returned in the same manner to the first leg and tied.—Mrs. C. J. Canthorn, Wilmette, Ill.

BREAST OR GROUSE SAUTE CHASSEUR.—Remove breasts from pair of grouse and saute in butter. When partially cooked, season with salt and pepper. Break carcasses in pieces, cover with cold water, add carrot, celery, onion, parsley and bay leaf and cook until stock is reduced to three-fourths cup. Arrange grouse on a serving dish, and pour around a sauce made of 3 tablespoons butter, $4\frac{1}{2}$ tablespoons flour, stock made from grouse, and $\frac{3}{4}$ cup stewed and strained tomatoes. Season with salt, cayenne and lemon juice, and add 1 teaspoon finely chopped parsley and $\frac{1}{2}$ cup canned mushrooms, cut in slices.—Mrs. Joseph King, Kenilworth, Ill.

BROILED GROUSE.—Cut the grouse in halves through the breast and back, season and dip in oil, or melted butter, and then in bread crumbs, and broil in a double broiler over a moderate fire, turning when well done on the flesh side. When done spread with maitre d'hotel butter.—Mrs. Frank Mullins, Franklin, Ill.

LARDED GROUSE.—Clean, remove pinions, and if it be tough, the skin covering breast. Lard breast and insert 2 lardoons in each leg. Truss and place on trivet in small, shallow pan; rub with salt, brush over with melted butter, dredge with flour and surround with trimmings of fat salt pork. Bake 20 to 25

minutes in a hot oven, basting three times. Arrange on platter, remove string and skewers, pour around bread sauce, and sprinkle bird and sauce with coarse brown bread crumbs. Garnish with parsley.—Mrs. Helen Williams, 6032 Ellis Ave., Chicago, Ill.

VARIATION I.—Clean, rinse out well with soda and water, then with pure water; wipe inside and out, and cover with thin slices of corned ham—more fat than lean. Bind carcass with soft twine or narrow tape, pour a cup of boiling water over them and roast 40 minutes, basting with the gravy in the pan three times. Take off the bacon, wash the birds with butter, dredge with flour and brown while you make the gravy. Thicken this with browned flour, add the juice of half a lemon, boil up, pour in a small glass of claret, and serve. Garnish with the halved or whole olives.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION II.—Truss as chicken, put a piece of butter inside each bird, and roast in a hot oven from 20 to 30 minutes, basting frequently with melted butter, or fat from salt pork. When about cooked—dark-meated game is served rare—season with salt and dredge with flour. Serve on moistened toast, spread with the liver cooked, mashed fine, and seasoned with butter, salt, and pepper, and a few drops of lemon juice. Serve with apple sauce. Bread sauce or clear gravy may be served in a dish apart. If bread sauce accompany the roast, sprinkle the bird with bread crumbs, browned in butter.—Mrs. Elizabeth Marrs, 55 E. 36th St., Chicago, Ill.

GUINEA FRICASEE.—Draw, singe and cut the guineas the same as for fricasee of chicken. Put $\frac{1}{4}$ lb. of sliced bacon into a good-sized stewing-pan, add a $\frac{1}{2}$ cup of water, boil until the water has evaporated and then "try" out the fat carefully, remove the cracklings and put in the guinea, turning until carefully browned. Add to the fat 4 tablespoons of flour; mix and add 1 qt. of stock or water, the first always preferable; stir until boiling, add a tablespoon of chopped onions, just a suspicion of garlic; 2 level teaspoons of salt, 2 saltspoons of pepper; put in the guinea hens and stew slowly 1 hr.; when done, dish, remove any fat that may come to the surface of the sauce, and strain it over. Garnish the dish with squares of fried hominy or triangular pieces of toast. Serve potato croquettes, scalloped or baked tomatoes or baked onion, or

garnish with boiled or baked dumplings.—Mrs. A. C. Christy, Glen View, Ill.

ROASTED GUINEA FOWL.—Clean, stuff and roast like duck or chicken, and serve with currant jelly.—Mrs. E. D. Kelley, Winnetka, Ill.

LARKS AND OTHER SMALL BIRDS.—Skin the birds, draw and wash them inside very thoroughly. Put a small piece of butter and a little pepper inside of each bird, sew together with thread, and run one thin skewer through, several at a time. Roast slowly about 10 minutes, basting with butter while roasting. Serve on toast with brown sauce or gravy.—Mrs. Louise Roberts, 944 Wells St., Chicago, Ill.

BOILED PARTRIDGES.—Wash and truss them and put into boiling water, sprinkle a teaspoon of salt over and simmer them very gently for $\frac{1}{4}$ hr., or if the birds are old, 20 minutes. Serve with sliced lemon round the dish, and with white celery sauce, or bread sauce, accompanied by game gravy.—Mrs. C. J. Jeffries, Winnetka, Ill.

PARTRIDGE AND CABBAGE.—Pick and clean 2 partridges. Take a good-sized Savoy cabbage; pick, wash, and cut it in 4 or 5 pieces. Put it in boiling water with salt and let it boil for 20 minutes. Strain it and chop it, not too finely. Take a deep, fire-proof dish. Cover the bottom with a layer of carrots, cut in thin slices, 2 sliced onions, 2 bay leaves, and a few sprigs of parsley. On this lay the two partridges. Cover them with thin slices of pork and arrange around them a string of sausages. Then cover the top with the cabbage and sprinkle it with a little pepper; put in a $\frac{1}{2}$ pt. of bouillon. Cover tight, put in the oven and let cook slowly for 3 hrs. If the partridges are young 2 hrs. will be sufficient. When ready to serve, arrange the partridges on the center of the dish with the cabbage around them, on the top of which you arrange the pork and sausages.—Mrs. Roger Rawlings, Chicago Heights, Ill.

ROAST PARTRIDGE.—Pick, draw and wash carefully. Truss them, binding thin slices of smoked bacon around them. Roast 15 minutes in a hot oven. About 7 minutes before serving, remove the bacon, salt the partridge lightly, and brown them in an oven. Serve with a gravy.—Mrs. E. D. Kelley, Winnetka, Ill.

VARIATION I.—Select plump birds, pick and clean as you would chickens, washing them out quickly in cold water. To allow them to lie in the water injures their flavor. Tie the legs and wings closely to the sides and put the birds in a covered roaster with a cup of water under them. Rub with butter, dredge with flour, and cook for $\frac{1}{2}$ an hr. Now remove the cover of the roaster and baste the birds plentifully with melted butter. Replace the cover, cook for 15 minutes longer, uncover, and brown.—Mrs. C. E. Worth, Wheeling, Ill.

PARTRIDGE, ROASTED, BROILED AND BOILED.—Truss and roast the same as a chicken, basting frequently. It will take about 40 minutes to cook. Serve with bread, or Bechamel sauce. Prepare for broiling, the same as chicken, brush over the inside with oil or melted butter and broil about 25 minutes on the flesh side, then brown on the skin side. The fire needs be moderate and the broiling may be done in the oven, as partridge boiled or served in a fricasee (white) are very good.—Mrs. Frank Mullins, Franklin, Ill.

PHEASANT.—Prepare like other game; lard, rub with salt, wrap in grapevine leaves and roast 1 to $1\frac{1}{2}$ hrs. in plenty of butter, to keep them juicy and tender.—Mrs. E. D. Kelley, Winnetka, Ill.

BROILED PHEASANTS, PARTRIDGES, QUAILS AND GROUSE.—Clean the birds and split them down the back. Sprinkle with salt and pepper, dust with flour to keep in the juices, and broil in a wire broiler, laying the inside to the fire first. When done, allow about 10 minutes for quail, 25 to 40 for partridge and pheasant, lay them on a warm dish, butter them on both sides, and serve. During the broiling, if the breasts are quite thick, cover the broiler with a pan and see that the fire is not too fierce. Broiled quail are considered very nourishing food for invalids.—Mrs. Roger Rawlings, Chicago Heights, Ill.

HASHED PHEASANTS.—Cut cold pheasants into pieces, and brown lightly over the fire, in a piece of butter and a little flour. Pour into a stewpan a glass of port wine and a cup of water, with a spoonful of browned flour; pepper and salt to taste; boil, skim, and stir until very thick, then put in the pieces of the

pheasant and make them very hot, but not boil. Place the meat on a dish, and strain the gravy over. Garnish with sippets of fried bread.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

PANNED PHEASANTS, PARTRIDGES, QUAILS AND GROUSE.—Clean and split the birds down the back. Dip them quickly in cold water and sprinkle with salt, pepper and flour. Place the birds in a small baking-dish with the inside of each upward; place a small piece of butter in each bird, add a cup of water, and roast in the oven, allowing 5 to 20 minutes for quail and proportionally longer for larger birds, basting every 5 minutes after the first 15. Thicken the gravy, add salt and pepper, if necessary, and pour the gravy over the birds.—Mrs. Chris Worthington, Des Plaines, Ill.

ROASTED PHEASANTS, PARTRIDGES, QUAIL AND GROUSE.—Clean, truss and stuff the birds the same as turkey, and bake until brown, basting often with butter and water. Thicken the gravy and pour it over the birds. Serve with dried hot crumbs and bread sauce.—Mrs. A. C. Christy, Glen View, Ill.

BOILED PIGEONS OR SQUABS.—Young pigeons or squabs are rightly esteemed a great delicacy. They are cleaned, washed and dried carefully with a clean cloth; then split down the back and broiled like a chicken; season with pepper and salt and butter liberally in dishing them.—Mrs. Clark Mason, Bensenville, Ill.

BRAISED PIGEONS.—Prepare the pigeons as for potted pigeons, and cook in a braising-pan. Cook spinach; chop it fine, and season. Spread the spinach on slices of toast and lay the pigeons on the spinach, one on each side. Serve the gravy in a boat.—Mrs. Allan George, Park Ridge, Ill.

BRAISED WILD PIGEONS.—Clean, wash carefully; put a lump of butter in the body of each and bind legs and wings neatly to the sides of the birds. Fry 6 or 8 slices of fat salt pork in the frying-pan until crisp, but not burned. Strain the fat back, lay in the pigeons and roll over and over in the boiling grease until seared on all sides. Take them up and keep hot. Add a spoonful of butter to the hot fat, and when it hisses fry a large onion, sliced, in it. Lay the pigeons upon the grating of the roaster,

pour the boiling fat and onion over them; add a cupful of weak stock; cover closely, and cook steadily for $\frac{3}{4}$ of an hr. Test the birds with a skewer or fork and, if tender, wash with butter, dredge and brown. Remove to a hot dish and make the gravy. Thicken and season to taste, stir in a dozen stoned olives or "pimolas." If you can get fresh mushrooms, fry or broil a dozen and lay about the pigeons, when they are ready to serve.—Mrs. Jas. Russell, 3519 S. La Salle St., Chicago Ill.

PIGEONS EN COMPOTE.—Put $\frac{1}{2}$ cup of butter in a saucepan and set it on a good fire. When the butter begins to brown put in 4 pigeons, which you have cleaned and prepared as you would chickens. Brown them all around and then remove them from the saucepan, replacing them by $\frac{1}{2}$ lb. of salt pork, cut dice shape, and 1 doz. small white onions. When these are browned remove them into a dish; throw away the fat in the saucepan and replace it with $\frac{1}{2}$ cup of butter. When melted, stir in a tablespoon of flour; keep stirring until browned. Add, then, a $\frac{1}{2}$ pt. of bouillon and 4 tablespoons of white wine. Stir until smooth; put in the pigeons, salt, pepper, and a few sprigs of parsley, tied up with 1 bay leaf. Cover and cook slowly for 1 hr. Then add the browned onions and $\frac{1}{2}$ lb. of mushrooms, if desired. Cook $\frac{1}{2}$ an hr. longer, and serve with the gravy poured over the pigeons in the dish.—Mrs. C. E. Worth, Wheeling, Ill.

JUGGED PIGEONS.—Pick pigeons, wash and dry them in a cloth, and cut them into pieces. Season well with a little pounded mace, pepper and salt. Put into a jar, and cover well over to prevent the steam escaping. Place in a double boiler or saucepan of boiling water. Then take out the pigeons, put the gravy into a stewpan with a glass of wine, a tablespoon of catsup, a sprig of sweet herbs, and a piece of butter, rolled in flour. Serve the pigeons on a very hot dish, with the gravy poured over them.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

PIGEON PIE.—Stuff 6 pigeons with any desired dressing, loosen the joints with a knife, but do not separte them. Put into a stewpan with water enough to cover. Thicken with flour, remove and cool, butter a pudding dish, line the sides with a rich pie crust. Have ready hard-boiled eggs, cut in slices. Put in a layer of eggs, birds and gravy, and repeat until the dish is full.

Cover with the crust, and bake.—Mrs. John M. Murray, Jr., 1414 S. 8th Ave., Maywood, Ill.

PIGEON POT ROAST.—Old pigeons should be stewed first, but squabs require no previous cooking. Take the hearts, livers, gizzard, and grind them up with $\frac{1}{2}$ apple to each pigeon, 2 prunes and a little onion; $\frac{1}{2}$ lb. of beef may also be added, if liked, and is a decided improvement. Stuff the prepared pigeons or squabs, put into a kettle with just enough water to prevent burning, and cook slowly until done. All, or part milk, may be used instead of water in roasting pigeons or squabs.—Mrs. John Hansen, 1408 S. 8th Ave., Maywood, Ill.

PIGEONS WITH GREEN PEAS.—Brown 4 pigeons in $\frac{1}{2}$ cup of butter. Then add $\frac{1}{2}$ cup of bouillon, salt, pepper, a small bundle of parsley, and 3 or 4 new green onions, or 6 small, white onions. Cover and cook for $1\frac{1}{2}$ hrs. Then add 1 pt. of shelled green peas; cook $\frac{1}{2}$ an hr. longer, and serve. If the peas are not very tender they will need to cook longer, and it would be better to let them cook from $\frac{3}{4}$ of an hr. to 1 hr.—Mrs. E. D. Bennett, Bartlett, Ill.

ROAST PIGEONS.—Wash and thoroughly clean the pigeons; wipe them dry, season them on the inside with pepper and salt, and put a good-sized piece of butter into the body of each bird. Roast them before a clear, bright fire, basting them well all of the time. Serve with gravy and bread sauce, or garnish with fried parsley, and serve with parsley and butter added to a little gravy.—Mrs. A. E. Whitney, 1760 Edgewater Place, Chicago, Ill.

VARIATION I.—Clean and truss 2 young pigeons. Mince the livers, and mix 2 oz. of finely-grated bread crumbs, 2 oz. of fresh butter, an onion, finely minced, a teaspoon of shredded parsley, a little salt, pepper, and grated nutmeg with it. Fill the birds with this forcemeat, fasten a slice of fat bacon over the breast of each, and roast. Make a sauce by mixing a little water with the gravy which drops from the birds, and boiling it with a little thickening; season with salt, pepper, and chopped parsley.—Mrs. E. D. Kelley, Winnetka, Ill.

POTTED PIGEONS.—Draw and clean. Break the legs just above the feet; leave enough below the joint to tie down to the

tail. Wash and wipe. If old and tough, cover them with vinegar, spiced and flavored with onion, and let them stand several hrs. This makes them tender. Drain and wipe; stuff, if you like, with cracker crumbs highly seasoned and moistened with butter. Dredge with salt, pepper and flour. Fry several slices of salt pork, cut 1 large onion fine, and fry in the salt pork fat. Put the crisp fat in the stewpan, add the fried onion, then brown the pigeons all over in the fat left in the pan. Put them in the stewpan; add a pinch of herbs, tied in a bag. Simmer from 1 to 3 hrs., or till the pigeons are tender. Remove the fat from the broth, season to taste, and thicken with flour and butter, cooked together. Strain over the pigeons, and serve hot.—Mrs. C. J. Canthorn, Wilmette, Ill.

STEWED PIGEONS.—Clean and truss the pigeons, partially cover with boiling water. Add 1 onion, $\frac{1}{2}$ carrot and some parsley. Cook slowly, until tender, season with salt and pepper. Have ready some slices of buttered toast, and place the pigeons on these. Garnish with parsley and olives. Thicken the broth with a little flour, and serve.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

PIGEONS STEWED IN BROTH.—Clean, singe and truss the pigeons in the same manner as fowls. Cut as many slices of bacon as there are pigeons into bits; put into a saucepan with a sliced onion, brown slightly, then put in the pigeons, a sprig or two of parsley, and a bay leaf; half cover with water or light stock, and let simmer until tender, turning once or twice and adding salt and pepper and more liquid, if needed. When tender, cut and draw the threads with which the birds were trussed and dispose the pigeons in nests of hot spinach, arranged on slices of toast. Garnish with stuffed olives. Remove the fat from the broth, thicken it with flour, smoothed in water; strain, and use as a sauce.—Mrs. C. E. Jefferson, 505 S. 5th Ave., Maywood, Ill.

PIGEON AND MUSHROOM STEW.—Cut 2 pigeons into small portions and let them cook a short time in a tablespoon of butter in a stewpan, being careful not to brown them. Next add to the contents of the pan 1 pt. of good, thick stock or gravy, 1 tablespoon of mushroom catsup, and salt, pepper and cayenne to taste. Simmer for $\frac{3}{4}$ of an hr., throw in a dozen of two mush-

rooms, cook 10 minutes more, and then stir in 2 tablespoons of cream. Add a little sherry, if desired. Arrange the mushrooms around the pigeons on a hot platter, and serve at once.—Mrs. Roger Rawlings, Chicago Heights, Ill.

STEWED WILD PIGEONS.—Wash well, when you have cleaned them, rinse out with soda and water, and leave in salt and water for 1 hr. Chop fat corned pork fine, season with onion juice and paprika, and put a teaspoon into the body of each bird. Truss neatly, winding the body about with soft thread, and put in a saucepan. Cover with cold water and simmer gently, until tender. Take up, then lay in a fireproof dish. Wash with butter, beaten to a cream, with lemon juice, onion juice, and finely minced parsley, and set in the oven over hot water. Thicken the gravy with browned flour, beat in a great spoon of currant jelly, add 2 doz. champignons, cut into halves, boil 1 minute, return the pigeons to the gravy, and simmer 10 minutes.—Mrs. Abner Grant, Sherman, Ill.

STUFFED PIGEONS.—Mince the livers of 4 pigeons and an equal quantity of beef suet or marrow, bread crumbs, and hard-boiled eggs, seasoned with a little beaten mace, nutmeg, pepper and salt, and a bunch of sweet herbs, chopped fine. Mix all together with the yolk of a beaten egg. Cut the skins of 4 pigeons between the legs and the bodies and carefully raise the skin from the flesh with the fingers, but take care not to break it. Put in the above stuffing, truss the legs close to keep it in, roast and baste the birds well with butter; save the gravy which runs from them, and mix it with a glass of port wine and some of the forcemeat, a little nutmeg, pepper and salt; thicken with the yolk of an egg, well beaten; boil up once; put the pigeons in a hot tureen or serving-dish, pour the sauce over, and serve.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

PIGEONS STUFFED WITH PARSLEY.—Allow 1 pt. of loose parsley for each pigeon. Wash, remove the large stems, and chop very fine, adding salt and pepper, and 2 or 3 tablespoons of water while chopping. Stuff the pigeons with the parsley; add also the heart and a ½-inch cube of salt pork for each pigeon. Add the water left in the tray to that in the stewpan, and cook as

in the preceding rule.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

SQUABS.—Squabs, if young and tender, are broiled or roasted whole, the same as woodcock, and are very delicious when carefully prepared. If at all old, stewing or braising is the better way.—Mary E. Stark, 3753 Armour Ave., Chicago, Ill.

PRAIRIE CHICKENS WITH BREAD SAUCE.—Chop the liver, add some melted butter, chopped parsley, salt and pepper to the bread crumbs. Stuff the chicken with this, and sew up carefully. Lay thin strips of bacon over it, and roast. Serve with a bread sauce made as follows: Place a sliced onion in $\frac{1}{2}$ pt. of milk over boiling water, cook until the onion is soft. Then add $\frac{1}{2}$ pt. of bread crumbs, and leave it covered for $\frac{1}{2}$ an hr. Beat it smooth, add a pinch of salt and 2 tablespoons of butter, rubbed in a little flour, and enough sweet milk to make it of the proper thickness; boil a few minutes.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

BROILED QUAIL.—Pick, draw the birds and remove the heads and feet. Wipe out the bodies with a wet cloth, split down the back and lay open upon a gridiron. Broil on both sides, taking care that the delicate flesh is not dried into tastelessness. Lay the quail upon slices of buttered toast, put a lump of butter upon each, and sprinkle with butter and salt. Set in the oven until the butter melts, then send to the table.—Mrs. F. C. Winter, Winnetka, Ill.

QUAIL PIE.—Joint as you would a chicken for fricasee, cover the baking-dish bottom with thin slices of streaky bacon, first partially boiled to extract the salt; cover with a white sauce, a few mushrooms, or a little mushroom catsup, and some chopped parsley, then with puff-paste. Cut a slit in the middle; bake, covered, and slowly, 1 hr. Uncover, and brown.—Mrs. Chris. Worthington, Des Plaines, Ill.

ROAST QUAIL.—Draw and truss the quails, fastening a piece of fat pork over the breast of each. Place them in a baking-pan with 2 tablespoons of butter and 4 of boiling water. Roast 15 to 20 minutes, basting often. When done, take off the bacon,

put them on a platter and garnish with watercress. Pour a rich brown gravy around the birds.—Mrs. E. D. Kelley, Winnetka, Ill.

VARIATION I.—Pick and dress as you would chickens, wipe clean, and rub them both inside and out with salt and pepper. Stuff with any dressing preferred, and sew up with a fine thread. Spread with butter and place in a moderately hot oven, basting often with hot water, seasoned with salt, pepper and butter. Bake about $\frac{3}{4}$ of an hr. Add a little thickening to the gravy in the pan.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

QUAIL ROASTED IN GRAPE LEAVES.—Butter the inside of the 6 singed, cleaned and wiped quail and sprinkle lightly with salt and pepper, rub lightly on the outside with butter, then truss and wrap the 6 birds in 12 fresh grape leaves; set on the rack in a baking-pan, put the butter in the pan and roast the birds from 20 to 30 minutes. Have ready 6 slices of buttered toast, add 2 tablespoons of butter, 1 tablespoon of water, and juice of 1 lemon to the gravy in the pan, let cook 3 or 4 minutes, strain, and set on the fire 2 minutes longer, then pour over the breasts of the birds. The grape leaves impart a very peculiar and grateful flavor to the quail. Serve green grape jelly with quail.—Mrs. C. E. Worth, Wheeling, Ill.

QUAIL STEW.—Cut 2 quails down the back, lengthwise, place them in a pan with some butter, and cook them. Lay the quails upon 2 large slices of toasted or fried bread. Add a little water to the liquor, thicken, and pour it over the birds, squeezing a little lemon juice over them.—Mrs. E. D. Kelley, Winnetka, Ill.

QUAILS ON TOAST.—Wipe 5 quails; do not remove the legs; string them tight, so as to raise the breasts. Put a little butter on each, a little lemon juice, and inside each a $\frac{1}{4}$ of a peeled lemon. Put a very thin slice of pork, about 3 inches square, round each quail, with 2 or 3 cuts in each slice, and string it tight. Let cook on a good fire, when nearly done cut the string; dress on toast, and serve hot. Pour the juice on the quails after having taken off the fat, and put some slices of lemon around the dish, 1 for each quail.—Mrs. E. D. Kelley, Winnetka, Ill.

VARIATION I.—After the birds are nicely cleaned cut them open down the back, salt and pepper them, and dredge with flour, break down the breast and back bones so they will lie flat, and place them in a pan with very little water and butter in a hot oven, covering them tightly until nearly done, then place in a spider in hot butter, and fry a moment, till a nice brown; have ready slices of baker's bread, toasted and slightly buttered, upon a platter. The toast should be broken down with a carving knife, so that it will be in the pan, thicken lightly with browned flour and pour over each quail and the toast.—Mrs. John H. Snyder, 1337 W. Madison St., Chicago, Ill.

REED BIRDS.—Reed birds for broiling should be thoroughly dried and then greased with Lucca oil, placed on a steel skewer and held close to the coals on a broiler for 1 minute on each side to stop the pores and prevent the juice escaping. They should then be held a little further from the coals and cooked much or little, as preferred. Serve on toast with currant jelly.—Mrs. Roger Rawlings, Chicago Heights, Ill.

ROAST REED BIRDS.—Pluck and draw carefully, then salt and dredge flour over them. Roast about 15 minutes in a quick fire. Raw oysters can be placed in each one before putting it in the oven. Roll the oysters in bread crumbs. Rub butter and pepper over them.—Mrs. E. D. Kelley, Winnetka, Ill.

FRIED SNIPES AND PLOVERS.—These two birds are very often prepared and cooked without being drawn, the crop only is taken out, through a small slit in the skin on the back of the neck. The heads of these birds are left on. After they are cleaned, skin the head and tie it to the body with a string which you remove before serving. The time of cooking is determined by the size of the bird—the smallest taking from 10 to 15 minutes. Clean the birds and wipe them dry; tie the legs close to the body, skin the head, after picking the feathers off as near the head as possible, tie the beak of each bird under one of its wings, tying also a thin slice of bacon around each breast. Place the birds in a frying basket, and fry in plenty of hot fat until it is a delicate brown. This should not take over 5 minutes if the fat is as hot as it should be. Season, and serve on toast.—Mrs. C. E. Jefferson, 505 S. 5th Ave., Maywood, Ill.

ROAST SNIPE.—Clean and truss, but do not stuff the birds, and lay them in rows in a baking-pan; sprinkle with salt and baste well with butter and water. When they begin to brown, which should be in 10 minutes, cut as many slices of bread as there are birds, round the slices, cutting off the crusts, toast them quickly, and butter lightly, while hot. Slip a slice of toast under each bird in the baking-pan, and bake the remaining 5 minutes, basting the birds with melted butter. Place them on the platter, with the toast under them; then thicken what gravy there may be in the pan, adding a little water to it, and pour it over the snipe and toast. The largest snipe will not require more than 20 minutes' cooking, if the oven is hot enough.—Mrs. Chas. L. Rosser, 26 S. Aberdeen St., Chicago, Ill.

SNOW BIRDS.—Clean 1 doz. thoroughly. Put a couple of oysters in each, and lay them in a yellow-ware dish, add 2 oz. of boiled salt pork, and 3 sliced raw potatoes. Add 1 pt. of oyster juice, an oz. of butter, salt and pepper. Make a crust over the dish, and bake in a moderate oven.—Mrs. E. D. Kelley, Winnetka, Ill.

BROILED SQUABS.—Split the squabs through the back and breast, brush with melted butter, or lay a slice of bacon on each half and set into a hot oven 10 minutes. If not browned enough, finish the cooking over clear coals. Serve on slices of toast moistened with dripping in the pan.—Mrs. C. J. Canthorn, Wilmette, Ill.

SQUAB POT-PIE.—Cut 3 oz. of salt pork into dice and divide 6 wild squabs into pieces at the joints, removing the skin. Cut 4 potatoes into small squares and make 1 doz. small dough balls. Put the pork, squabs and potatoes into a deep baking-dish and add the dough balls; season with salt, white pepper, and a dash of mace or nutmeg add enough hot water to cover the ingredients, cover with a rich pie crust, and bake $\frac{3}{4}$ hr. in a moderate oven.—Mrs. E. D. Bennett, Bartlett, Ill.

WILD TURKEY.—Wild turkey must be drawn, singed and cleaned precisely the same as chicken or tame turkey. Wipe inside and out with a damp cloth. Truss the turkey into shape at once; dust carefully with pepper, put a teaspoon of salt in the bottom of the pan and pour in $\frac{1}{2}$ cup of boiling water. Place in a

very hot oven until thoroughly browned. Cool the oven and roast slowly 15 minutes to every pound. Wild turkeys are much better without stuffing. Serve with them cranberry sauce, boiled onions with cream sauce, sweet or white potato croquettes, and celery.—Mrs. Clark Mason, Bensen, Ill.

WOODCOCK.—To prepare the woodcock, wash, remove the crops, and draw or not, as preferred. Fold the legs and wings close to the body and bend the head forward so that the long bill may be run, skewerwise, through the legs and wings, thus holding them in place. Put 2 slices of toast in the bottom of a large, deep fireproof soup-plate, and place two birds, side by side, upon this; put a lump of butter upon each, and invert a large saucer or small plate over them. Over the opening left about the edge of the saucer, lay a strip of pastry, that all air may be excluded. Set in the oven for 7 minutes, then make an incision in the pastry, and allow the steam to escape. Cover this small hole with a bit of fresh pastry, return the birds to the oven and cook for half an hr. Pour melted butter over the woodcock, serve on toast on which they were cooked, and garnish with strips of the brown pastry.—Mrs. Anna Rogers, 3417 S. Dearborn St., Chicago, Ill.

BARDED WOODCOCK.—Remove the crop, skin the head and take out the eyes; scald the feet and legs, and skin them as high as the first joint. Draw the bird, if preferred. Sprinkle well with salt, and drawing the head down to the feet, wrap the bird in a thin slice of clear salt pork; run a skewer through to keep the pork, head and feet in position, and run from 3 to 6 birds on each skewer. Rub soft butter over the parts not covered by the pork and dredge all with flour. Place toasted bread under each bird in the baking-pan, rest the ends of the skewers on the edges of the pan, place the latter in a very hot oven, and cook 15 to 20 minutes, according to the oven. Slip each bird on its slice of toast, and serve very hot, pouring the gravy from the pan over all. Any small birds may be cooked in this way.—Mrs. Allan George, Park Ridge, Ill.

ROASTED WOODCOCK.—Skin the head and neck of the bird, pluck the feathers and truss it by bringing the beak of the bird under the wing, and fastening the pinion to the thigh. Put a piece of bread under each bird to catch the drippings, baste with

butter, dredge with flour, and roast 15 to 20 minutes over a sharp fire. When done, cut the bread in diamond-shapes, each piece large enough to stand one bird on, arrange on a platter and serve with gravy enough to moisten the bread. Garnish with slices of lemon. Snipe are similar to woodcock and may be served in the same manner; but will require less time to roast.—Mrs. John Murray, Jr., 1414 S. 8th Ave., Maywood, Ill.

MEATS

GRAVY.—Take a teaspoon of butter and a tablespoon of flour and let it get yellow in the pan, but not brown, turn this into the dripping from any meat, add potato water to make the amount of gravy desired, and stir until smooth. This gives a golden colored gravy.—Mrs. F. E. Clower, 1103 S. 7th Ave., Maywood, Ill.

BROWN FLOUR FOR GRAVIES.—Put some sifted flour, dry, into a baking tin, and bake deep brown in the oven. For a cup of liquid use 1 tablespoon of flour. Make smooth with water, same as raw flour.—Eloise Jennings, Winnetka, Ill.

BOILING MEAT.—All meats, unless very salty, should be plunged into boiling water and kept at a boiling point for 10 or 15 minutes. This hardens the albumen and keeps in the juices. Then set the kettle back and simmer gently. It should be kept at a point where it bubbles, hard boiling renders it tough and stringy. Great care should be taken to remove all scum that arises when meat begins to boil. White meats, like mutton and poultry, are improved in appearance by pinning in a coarse cotton cloth that has previously been floured. This makes them much more juicy. Some always boil rice with meats.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

BEEF

BEEF BALLS.—Chop as much raw beef as is needed, with some suet; season with salt and pepper; mix in enough flour to mould into balls, and fry in hot drippings to a nice brown on both sides. Veal, pork, mutton, lamb or any other fresh meat may be used instead of beef.—Mrs. A. C. Christian, 21 W. 37th St., Chicago, Ill.

BRAISED BEEF.—Put into an earthen jar 1 cup of butter, 4 lbs. of thick beef, cut after the round has been cut. Place 4 or 5 sliced onions on top of meat and pour a can of tomatoes over all. Season with salt and pepper. Cover the jar, place in oven, and

cook 4 or 5 hrs. When cooked, drain the vegetables and make a thick gravy with the juice. Put the meat on a platter, and pour gravy around it.—Mrs. D. E. Gentry, Glencoe, Ill.

CHILI CON CARNE.—Mince an onion and brown in 1 tablespoon of butter, add 1½ lbs. round steak, cut in 1-inch cubes, and enough hot water to half cover. Season with a little paprika. Cover, and cook slowly for 2 hrs., adding water, when needed. One-half hour before serving, add 1 can of red kidney beans.—Jane Parker, 803 S. 2nd Ave., Maywood, Ill.

CHIPPED BEEF.—Let a large piece of lean beef freeze in winter. Then shave off very thin with a sharp knife, put in frying-pan with a very little water and let simmer for 1 hr. on back of stove. Add 2 tablespoons of butter, salt and pepper to taste, and let cook for 10 minutes more.—Mrs. D. E. Gentry, Glencoe, Ill.

CREAMED DRIED BEEF.—1 tablespoon butter, 1 onion, chopped fine, and cooked in the butter, add 1 tablespoon of flour, rub smooth, brown if desired; add 1 pt. of sweet milk and pour over the dried beef. This makes the beef go further.—Mrs. Ida Butler, 907 N. Franklin St., Chicago, Ill.

DRIED BEEF AND EGGS.—Put a piece of butter the size of a walnut in the chafing-dish. Lay in several slices of chipped beef and cover 3 minutes. When the beef is hot stir in 3 well-beaten eggs, 2 tablespoons of milk, pepper, and a little salt, stirring all the time from the bottom.—Mrs. C. J. Jeffries, Winnetka, Ill.

HUNGARIAN GOULASH.—Brown 2 lbs. of beef shoulder, cut very fine, in a tablespoon of lard or butter, season with salt and red pepper; add 2 medium-sized onions, and cover with cold water. Cook slowly for 2 hrs., adding water when needed. One-half hr. before serving add 1 cup tomatoes, ¾ cup sour milk, or ½ cup cream. Thicken with flour.—Mrs. S. Mensior, 1109 S. 7th Ave., Maywood, Ill.

BEEF LOAF.—Run 1½ lbs. beef, 1 lb. pork, 1 lb. veal, and ½ lb. salt pork through a meat grinder, or use a proportionate quantity of one or more kinds of left-over meat, ground or chopped fine. Season with pepper, salt, and onion; add a little butter, 1 beaten egg, 6 or 8 crackers (crumb), and 1 cup of milk. Stir up

and mould into a loaf. Bake in a moderate oven.—Mrs. C. K. Wurtz, 216 S. 2nd Ave., Maywood, Ill.

CREOLE BEEF LOAF.—Grind together 20 cents worth round steak and 5 cents worth fresh pork with 1 small onion, a little celery salt, and pepper to taste. Mix with 1 cup milk, 1 cup toasted bread crumbs, 1 beaten egg, heaping teaspoon butter. Form into loaf, put into hot oven for 10 minutes, cover with 1 part seasoned tomatoes or chili sauce, bake $1\frac{1}{2}$ hrs., basting often, and keeping tomatoes heaped on top.—Mrs. N. Williams, 4548 Prairie Ave., Chicago, Ill.

MOCK DUCK.—2 lbs. beef steak. Put in roasting-pan and fill with dressing made as follows: $\frac{1}{2}$ a loaf of bread, pulled very fine, 1 large onion, chopped fine, 1 large teaspoon poultry dressing, butter size of an egg. Season with salt and pepper, to taste. Roll beef steak all around dressing, and fasten, so that it will not unroll, and roast in oven about 1 hr.—Mrs. J. C. Caruthers, 3306 Vernon Ave., Chicago, Ill.

BEEF PUDDING.—Stew 1 lb. fat steak until tender, so that it may be picked apart with a fork, place in baking-dish with a large cup of the liquor, and a large spoonful of butter or beef drippings. Make a batter of 1 egg, $\frac{2}{3}$ pt. of buttermilk, a scant teaspoon of soda, a pinch of salt, and flour enough to make a stiff batter. Pour this over the beef and bake 20 minutes in a hot oven. Turn out on a meat dish, cut in squares, and pour over it a pt. of gravy made from the stock in which the beef was boiled.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

BEEF PIE WITH POTATO CRUST.—Put all the small pieces of meat, also the left-over gravy, so as to half fill a baking-pan. Add a lump of butter, a bit of sliced onion, pepper and salt, and enough water to make plenty of gravy. Put over the fire, thicken with a tablespoon of flour; cover it up and let stew gently. Boil sufficient potatoes to fill up the baking-dish, mash smooth and beat light with milk and butter. Place on top of the meat, brush it over with an egg, place the dish in the oven, let it become brown.—Mrs. C. J. Jeffries, Winnetka, Ill.

TO ROAST BEEF.—Place the clean-cut side of the meat upon a smoking hot pan, which must be over a hot fire. Press it

close to the pan, until seared and slightly browned. Reverse, and let the opposite side become similarly seared and browned. Then put it at once, with plenty of water, into the hot oven, the heat of which should be firm and steady, but not too intense, and leave it undisturbed 20 minutes to the lb.; if it is to be rare, deduct $\frac{1}{2}$ hr. from the aggregate time, on account of searing. If the oven is not too hot, the beef requires no basting and is better without it. There should be just a gentle sputtering in the pan. If on opening the door the sputtering is not perceptible, more heat is required; but if in addition to sputtering any smoke is perceptible, the heat is too intense. If cooked at the proper temperature, there will be a thin coating of brown jelly in the pan where the meat rested, which, by the addition of stock or water, will make a delicious gravy. Set a pan of water in the oven. Do not wash a roast of beef. If soiled, clean with a cloth; if accidentally wet, dry before searing, as salt and water have a tendency to toughen and extract the juice of meat.—Mrs. John Ward, 6639 Union Ave., Chicago, Ill.

ROAST BEEF AND YORKSHIRE PUDDING.—Place grate in roasting-pan, put roast in this, dredge meat with flour and salt, and when the flour is browned, put in $\frac{1}{2}$ pt. hot water; watch carefully that the water does not boil away and the gravy become burned; add little water at a time, and baste often. The roast should not be too lean. $1\frac{1}{2}$ pts. milk, 6 large tablespoons flour, 3 eggs, 1 saltspoon salt.

Mode.—Put the flour into a basin with the salt, and stir to this enough milk to make a stiff batter, add the eggs, well beaten, beat the mixture for a few minutes, and pour into a shallow tin well, rubbed with beef dripping, bake for an hr., then for another $\frac{1}{2}$ hr. place it under the meat to catch a little of the gravy. Place 2 clean, hardwood sticks across the pudding tin, and place the roast meat on the sticks, and let it drip on the pudding for $\frac{1}{2}$ an hr., or put the batter in the same tin the roast meat is in, only pour out nearly all of the dripping. Cut the pudding into small square pieces to serve hot with the meat and gravy. Time $1\frac{1}{2}$ hrs., enough for 6 or 7 people.—Jane Parker, 803 S. 2nd Ave., Maywood, Ill.

ROAST BEEF AND POTATOES IN FIRELESS COOKER.—Peel potatoes and place in bottom of kettle, sprinkle with

salt and pepper. Put roast on top with no water, and the juices of the meat comes out and makes rich gravy and rich, delicious potatoes.—Mrs. G. E. Hamilton, 508 S. 4th Ave., Maywood, Ill.

RIB ROAST.—Only the first five ribs of the fore-quarter are suitable for roasting. Remove the "eye" of tender meat, separate the outside layer of fat from the strip of tough, lean meat underneath, and tie the fat about the eye securely, passing the cord around several times. Cook and serve as a rolled roast. Pass the tough meat through a chopper several times, season and shape.—Mrs. H. C. Waack, 5435 Ellis Ave., Chicago, Ill.

POT ROAST.—Take 4 lbs. of stewing beef, a small piece of suet, put in pot and brown, then cover with water and let come to a boil, then keep at a slow simmer for 4 hrs. While stewing, add 3 medium carrots (put through the chopper), a large onion, whole allspice, pepper and salt to flavor; let stew down until there is just enough liquid for gravy. Or, instead of carrots, put in half a can of tomatoes.—Mrs. John Hansen, 1408 S. 8th Ave., Maywood, Ill.

BEEF SAUSAGES.—Chop 3 lbs. of raw beef and 1 lb. of beef suet very fine; add 1 pt. of cold water, $1\frac{1}{2}$ tablespoons of salt, $1/5$ of a teaspoon of cayenne, $\frac{1}{2}$ teaspoonful of white pepper, and 1 full teaspoon of sage, and mix thoroughly. Make into little pats, dredge with flour and fry 6 minutes. Serve at once.—Mrs. Geo. Redmonds, 424 E. 39th St., Chicago, Ill.

HOW TO COOK BEEFSTEAK.—Sprinkle a little pepper on one side, roll it in flour; use a dish that can be covered tight, first heating it, then pour on boiling water, cover tight, and set it where it will cook slowly; it will take from $\frac{3}{4}$ to 2 hrs. It may be necessary to add water to keep it covered; salt just before taking out of the dish, then add butter, and it will taste much like chicken.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

BROILED BEEFSTEAK WITH MEXICAN SAUCE.—Broil $1\frac{1}{2}$ lbs. of thick tenderloin steak over a brisk fire until juice begins to run. Pour the following sauce over, and serve at once:

Mexican Sauce.—Fry 1 sliced onion a delicate brown in a heaping tablespoon of butter, add 2 large peeled and sliced tomatoes, 1 red and 1 green pepper (not too large), chopped fine, leav-

ing in the seeds. Let simmer until tender, add 1 clove of garlic, cut fine, $\frac{1}{2}$ teaspoon of celery salt, and 1 teaspoon of Worcestershire sauce.—Eloise Jennings, Winnetka, Ill.

FLANK STEAK.—Embedded in fat below the sirloin is a thin strip of lean meat weighing about 2 lbs., called flank steak. This sells for about 25 cents. It is comparatively juicy, but lacking in flavor. The dealer pulls off the fat and thin skin underneath, and then scores the outside upon both sides diagonally. Broil about 6 minutes. Serve with a brown or tomato sauce. This steak is often spread with highly seasoned bread dressing, then rolled up tightly and braised with vegetables and a small quantity of liquid in a casserole.—Mrs. E. Brown, 14 W. Ohio St., Chicago, Ill.

FRIED TOUGH STEAK.—Pound the steak, break the white of an egg into a dish, roll several crackers, dip the steak first in the egg, then in the cracker crumbs. Have butter hot in pan when you put meat in, add salt, and fry 10 minutes on each side, having a light brown when you turn, and turn once only.—Mrs. Emil Dillrich, 701 Wells St., Chicago, Ill.

HAMBURG STEAK.—2 lbs. of beef, $\frac{1}{2}$ teaspoon pepper, 1 teaspoon salt, $\frac{1}{2}$ cup boiling water, 1 small onion, chopped fine, 1 egg, $\frac{1}{2}$ cup flour, and $\frac{1}{2}$ cup drippings: chop meat fine, add seasonings, beat egg, mix it with meat, shape in round cakes about 1 inch thick, dredge with flour and fry in dripping: when browned add $\frac{1}{2}$ cup of boiling water, cover and simmer for 30 minutes.—Mrs. E. J. Dixon, 3647 Forest Ave., Chicago, Ill.

STEAK AND ONIONS.—Cut 1 lb. round steak in small pieces, cover with cold water. While cooking, fry 6 medium-sized onions to a nice brown and add to the steak. Season with salt and pepper to taste. Cook 1 hr. Thicken with flour: this gives a rich brown gravy, the secret of which is the frying of the onions.—Mrs. Joseph Wylegalla, 1415 S. 2nd Ave., Maywood, Ill.

BEEFSTEAK PIE.—2 $\frac{1}{2}$ lbs. beefsteak, a little pepper, salt and cayenne, a little water or gravy, 1 tablespoon Worcestershire, yolk of 1 egg, $\frac{1}{2}$ lb. paste. Cut steak into small pieces with a little fat, dip each piece in flour, place in pie dish, season each layer with pepper, salt and cayenne; fill dish sufficiently with

slices of steak to raise crust in middle. Half fill dish with water or gravy left from roast and 1 tablespoon sauce; put border paste around, wet edge of pie dish; moisten it and lay crust over it; cut paste even with pie dish all around, ornament with leaves of paste; and brush over with beaten yolk of egg; make hole with knife in top and bake in hot oven.—Mrs. Frank E. Cox, 3805 Wentworth Ave., Chicago, Ill.

HOW TO BROIL A PORTERHOUSE STEAK.—Have steak cut 1 inch thick, cut off the tail ends of 2 medium-sized steaks, trim off all excess fat, leaving the portions containing the T-bone for broiling, place on broiler and broil over hot coals for 7 minutes, then turn and broil the other side; if no broiler is at hand, heat thick frying-pan very hot, smear with some of the fat and put steak in, turning the same as when broiler is used; season with salt and pepper; when cooked put on hot platter, putting bits of butter over meat; add a very little water to pan, and put in platter, but do not pour it over meat, as that toughens it, and serve a once.—Mrs. Chas. Becker, 38 E. 47th St., Chicago, Ill.

GERMAN ROUND STEAK.—In a baking-dish arrange 1½ lbs. of pounded round steak and ¼ lb. of lean salt pork, cut in small pieces, in layers. Place 1 pt. of onions on top, and bake slowly. Will serve 5.—Jane Parker, 803 S. 2nd Ave., Maywood, Ill.

ROUND STEAK ROLL.—Make a dressing of stale bread, seasoned with onion and sage to taste, spread over round steak, roll up, tie with string, and bake. If covered baking-dish is not used, should be tasted often. Round steak to be juicy must be cooked slowly.—Jane Parker, 803 S. 2nd Ave., Maywood, Ill.

VARIATION I.—Cut round steak into 3-inch squares. Make a stuffing of bread crumbs, chopped onions, a sprinkling of summer savory, pepper and salt to taste; add bits of butter and roll up, tie with string, and fry 15 minutes. Pour a cup of cold water over and boil or bake 1 hr.—Mrs. A. E. Whitney, 1760 Edgewater Place, Chicago, Ill.

SMOTHERED BEEF STEAK.—Use several thin slices from the top of the round, or 1 large, thin steak. Lay smoothly and

dry with a cloth. Now make the following stuffing: 1 cup of fine bread crumbs, 1 tablespoon of butter; $\frac{1}{2}$ teaspoon salt; pepper to taste; $\frac{1}{2}$ teaspoon each of sage and summer savory, and enough milk to moisten all into a stiff mixture. Spread over the meat, roll the latter carefully, and secure it and the ends well with tape or ordinary cord. Next fry thin slices of pork in a saucepan or kettle; remove the pork when the fat is well fried out of it and put in the beef rolls, cook until a rich brown on all sides, and then put in $\frac{1}{2}$ pt. of water, and stew until tender. Serve with the gravy, thickened and turned over the beef. Carve crosswise and in slices. If the flavor of onion is liked a slice may be chopped and mixed in with the dressing.—Mrs. R. Farley, 3819 S. La Salle St., Chicago, Ill.

SPANISH STEAK.—Cut a sirloin steak 1 inch thick, flour well, and fry on both sides in either hot lard or butter. Season with salt and pepper, add 1 can of tomatoes, cook for 15 or 20 minutes. Enough for 6 people.—Mrs. Pitt, 240 S. 20th Ave., Maywood, Ill.

STUFFED BEEFSTEAK.—A rather poor flank or round steak may be used for this. Pound well, season with pepper and salt, then spread with a nice dressing; pull out and tie closely with twine; put in a kettle a qt. of boiling water, boil slowly 1 hr., take out and place in a dripping pan, adding water in which it was boiled, basting until a nice brown, and make gravy of the drippings. It is delicious sliced cold.—Mrs. Chas. G. Clements, 316 W. Chicago Ave., Chicago, Ill.

CREOLE STEW.—Cut 1 lb. round steak in cubes, brown in a skillet with 1 tablespoon each of butter and flour and 1 chopped onion. When well browned pour in the juice of 1 can of tomatoes and enough boiling water to cover. Cook slowly $1\frac{1}{2}$ hrs.—Mrs. Frederic Sharp, 700 S. 3rd Ave., Maywood, Ill.

TENDERLOIN CUTLETS.—Season the chopped meat with salt, 2 or 3 drops of tabasco sauce, onion juice and a little Worcestershire sauce. Form into cutlet shapes about $\frac{3}{4}$ of an inch thick; egg and bread crumb and fry in deep fat about 5 minutes; set the fat in a cooler place after the cutlets are immersed, to avoid coloring too brown before meat is cooked. Serve around a

support or a sock of rice or hominy. Surround with slices of potato, cut lattice or other fashion, and fried in deep fat.—Mrs. E. M. Fay, 1239 N. Clark St., Chicago, Ill.

OLD-FASHIONED BOILED DINNER (New England Style).—Procure an aitch bone or brisket of corned beef (or if pork is preferred, a large piece of salt pork), put into the pot over a brisk fire with enough cold water to cover it; let it come to a boil, then skim, in $\frac{1}{2}$ hr. set the pot back on the fire and boil slowly, until tender. About $\frac{3}{4}$ hr. before dishing skim the liquor free from fat; put a portion of it into another kettle with 1 cabbage, cleaned and cut in 4 quarters, $\frac{1}{2}$ doz. peeled white turnips of medium size, cut in halves, and 4 carrots, scraped, and the same number of scraped parsnips, each cut in 4 pieces; boil till tender. Put into the kettle containing the meat, $\frac{1}{2}$ hr. before serving, as many medium-sized peeled potatoes as desired. Serve all together, meat and vegetables from 1 dish. Boiled beets, cooked separately, sliced hot, with vinegar over them, should also be served as a side dish. Cooking the cabbage in another dish prevents them from tasting of this vegetable when cold.—Mrs. J. Cunningham, 2735 S. Dearborn St., Chicago, Ill.

BRAIN

BRAIN CROQUETTES.—Calf's, lamb's or pig's brains may be used for this dish. Wash the brains in cold water, put them over the fire in boiling water, cook for 2 minutes, drain and lay in ice-cold water until cold and stiff. Beat them into a paste. Have ready some thick drawn butter and beat into the brains until the paste is smooth and stiff enough to handle; add, then, flour to stiffen it more; season with pepper, salt, and a little very finely minced parsley; flour your hands, make the paste into croquettes; roll in egg and cracker crumbs; set on the ice for 2 hrs. or more, and fry in deep boiling cottolene or other fat. Drain, and serve.—Mrs. Robert Randall, 908 S. 8th Ave., Maywood, Ill.

BRAIN CROQUETTES FOR GARNISHING.—Chop cold boiled brains and add to them butter, salt and pepper to taste. Into each cup of the mixture stir a tablespoon of crumbs, and moisten all with cream. Heat in a double boiler, and when the

boiling point is reached whip in slowly a beaten egg, and remove the mixture from the fire. Turn upon a dish to cool and stiffen before forming into small croquettes. Crumb these and set on the ice for 2 hrs. Fry in deep, boiling cottolene or other fat. Any dish of liver or calf's head—in fact of veal in any form—is made elegant by a garnish of brains, fried as croquettes, or in slices.—Mrs. L. C. Crawford, 1003 S. 3rd Ave., Maywood, Ill.

BRAIN CUTLETS.—Carefully wash the brains and let them stand in cold water until they are white; then parboil them 15 minutes, or until they are tender; drain thoroughly and divide them with a knife into pieces. Dip the pieces in flour, then roll them in egg and bread crumbs, and fry them in butter or clarified fat. Serve hot with gravy. Or prepare as directed, and stew gently till tender, in rich stock. Or, boil them without cutting them up, and serve with appropriate sauce—butter or parsley.—Mrs. Abner Grant, Sherman, Ill.

FRIED BRAIN.—Soak a calf's brain in cold water, then wipe dry. Dip flour or beaten egg and sifted cracker crumbs, and fry on both sides in butter. Garnish with parsley, and serve hot.—Mrs. John Hanson, 1408 S. 8th Ave., Maywood, Ill.

BRAIN FRITTERS.—Blanch the brains by boiling them in salted water for 10 minutes. Throw into ice-cold water and leave for $\frac{1}{2}$ hr. When cold, mash to a paste with a wooden spoon. Stir into them 2 eggs, beaten light, a tablespoon of melted butter, $\frac{1}{2}$ teaspoon of salt, and enough flour to make a fritter batter. Beat hard for 3 minutes, and drop this mixture into deep, boiling cottolene or other fat. When golden brown in color, drain free of grease in a hot colander. Serve very hot.—Mrs. C. E. Jefferson, 505 S. 5th Ave., Maywood, Ill.

CALF'S BRAINS STEWED.—Heat a great spoon of butter in the frying-pan and when hot, stir in a tablespoon of flour. Add a gill of cream with salt and pepper, chopped parsley, and a teaspoon of kitchen bouquet. Put a pinch of soda into the cream. When heated, put in the brains, which have been previously blanched, and cut into large dice. Cook 10 minutes, stirring constantly, and serve hot.—Mrs. F. C. Winter, Winnetka, Ill.

HEARTS

BAKED HEARTS.—Select small hearts; clean thoroughly inside and out. Fill with a dressing of bread crumbs, seasoned with onion, parsley, celery or other flavor. Dust with salt and pepper, lay in a baking-pan and put in the pan enough hot water to half-cover the hearts. Bake until tender, basting frequently. A large heart should be parboiled before baking.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

BOILED BEEF'S HEART.—Wash the heart and soak for $\frac{1}{2}$ an hr. in cold, salted water; wipe and stuff the ventricles with a forcemeat of bread crumbs and chopped ham or salt pork, minced fine, and well seasoned. Sew up in cheesecloth fitted to the heart, and bring slowly to a boil in salted water, to which a tablespoon of vinegar has been added. Boil gently 2 hrs., turning the heart several times. Remove the cloth and serve. The heart is made more savory if it is boiled in weak stock instead of water.—Mrs. S. J. Walsh, 4442 Langley Ave., Chicago, Ill.

BRAIZED LAMB HEARTS.—Wipe each, cut off extra fat and take out partition walls. Stuff with preferred dressing, tie up and sew. Make $\frac{1}{3}$ cup brown sauce in dish in which heart was seared. Put in double roasting-pan and cook in Aladdin or slow oven 3 to 5 hrs. Season with Worcestershire or tomato sauce, and serve.—Mrs. S. Smith, 4543 S. Dearborn St., Chicago, Ill.

ROAST HEART.—Parboil the heart to remove strong taste and stuff with ordinary meat or poultry dressing, or leave plain, as preferred. Lard it with strips of salt pork, lay the heart upon a bed of minced onion and tomatoes and pour in a little hot water. Roast until tender, and rub the gravy through a colander, thicken with browned flour, season to taste, and pour over the heart, on a hot dish. Mrs. John Ward, 6639 Union Ave., Chicago, Ill.

BEEF'S HEART STEWED.—Cut a washed heart into dice $\frac{1}{2}$ inch long; put into a saucepan with water enough to cover. Skim. When nearly done add a sliced onion, a stalk of celery, chopped fine, pepper and salt, and a piece of butter. Stew until the meat is very tender. Stir up 1 tablespoon of flour in a little water and thicken the whole. Boil up, and serve.—Mrs. John Ward, 6639 Union Ave., Chicago, Ill.

STUFFED HEARTS.—Boil calves' hearts until tender; scoop out the centers and fill with sausages. Make a gravy from the stock, tomato juice, 1 onion, and a little flour. Pour over the hearts, and bake $\frac{1}{2}$ hr.—Mrs. Frederic Sharp, 700 S. 3rd Ave., Maywood, Ill.

KIDNEYS

VEAL KIDNEYS A LA CANFIELD.—Trim kidneys, cook in brown stock 10 minutes, drain and cut in slices. Arrange alternate slices of kidney and thinly sliced bacon on skewers with a fresh mushroom cap at either end of each skewer. Broil until bacon is crisp, and arrange on pieces of toast. Pour over sauce made from stock in which kidneys were cooked, seasoned with salt, cayenne, and Madeira wine.—Mrs. C. J. Canthorn, Wilmette, Ill.

FRIED KIDNEYS.—Cut three pairs of lambs' kidneys into halves. Fry 8 thin slices of bacon until done; remove from the fire and keep hot while you fry the half kidneys in the bacon fat. Cook slowly for 10 minutes, turning often. Remove the kidneys and keep hot with bacon while stirring a teaspoon of Worcestershire sauce and the same quantity of catsup into the gravy left in the pan. Put crustless slices of toasted bread on a platter, lay the kidneys on these, pour the gravy over them and dispose the crisp slices of bacon about the edge of the platter.—Mrs. L. C. Crawford, 1003 S. 3rd Ave., Maywood, Ill.

DEVEILED VEAL KIDNEYS.—Split 3 veal kidneys in two, lengthwise and remove all the fibrous parts. Spread both sides with a thin layer of made mustard and a very little red pepper, roll in bread crumbs, add a little melted butter to both sides, and brown over a slow fire; serve immediately.—Mrs. C. E. Worth, Wheeling, Ill.

VARIATION I.—Cut veal or lamb kidneys into thin slices, sprinkle with salt and pepper and fry in hot bacon dripping.—Mrs. John Murray, Jr., 1414 S. 8th Ave., Maywood, Ill.

KIDNEY ROLLS.—Mix $\frac{1}{2}$ cup stale bread crumbs, $\frac{1}{2}$ small onion, finely chopped, and $\frac{1}{2}$ tablespoon finely chopped parsley. Season with salt and pepper, and moisten with beaten egg. Spread mixture on thin slices of bacon, fasten around pieces of lambs' kid-

ney, using skewers. Bake in a hot oven 20 minutes.—Mrs. C. E. Worth, Wheeling, Ill.

KIDNEY PIE.—Cut 4 kidneys into neat squares and stew gently in weak stock for $\frac{1}{2}$ an hr. Cook a $\frac{1}{4}$ lb. of macaroni till tender, and cut it into inch lengths. Butter a baking-dish and put in a layer of macaroni; over that spread a layer of sliced kidneys seasoned with pepper, salt and made mustard. Sprinkle over a little flour, add a layer of tomatoes. Repeat these layers and cover with fine bread crumbs when the dish is filled. Pour in a rich gravy made from the stock in which the kidneys were stewed; put small bits of butter over the crumbs on top, and bake steadily for 1 hr.—Mrs. C. E. Jefferson, 505 S. 5th Ave., Maywood, Ill.

KIDNEY STEW.—Wash and cut up the kidneys, parboil and stew with carrots, an onion, to taste, and a little parsley.—Mrs. John Hansen, 1408 S. 8th Ave., Maywood, Ill.

VARIATION I.—Boil kidneys the night before, until very tender, turn meat and gravy into a dish and cover next day, boil a few minutes, thicken with flour and water; add part of an onion, chopped fine, pepper, salt, and lump of butter.—Mrs. John Ward, 6639 Union Ave., Chicago, Ill.

BEEF OR VEAL KIDNEY STEW.—Cut out the hard, white substance and fat inside the kidneys, wash well and soak them 3 or 4 hrs. in cold water, changing the water as soon as it becomes cloudy. Set the kidneys upon the fire in a granite-pan, add enough cold water to cover them, and heat slowly. When just at the boiling point pour off the hot water, and repeat 3 times. Cook slowly for 20 minutes, if the small kidneys are used, 40 minutes for larger ones, then set away to cool. When ready to prepare, separate all the cords and veins from the kidneys, having only the lean part. Place 3 cups of chopped kidneys in a granite-pan, add 2 bay leaves, 2 cups water, and 4 slices of lemon, and stew gently for 20 minutes. When ready to serve remove the bay leaves, add 2 tablespoons flour, rubbed smooth in 2 teaspoons of butter, season with the salt and pepper, and when thickened to the consistency of cream, serve on a hot dish.—Mrs. S. J. Walsh, 4442 Langley Ave., Chicago, Ill.

LAMB

DELICIOUS FLAVOR TO LAMB.—Put in the water in which the lamb is boiled some whole cloves and stick of cinnamon; to one leg of lamb put a small handful of cloves and 2 long sticks of cinnamon; this gives a delicious flavor to the cold lamb. In roasting lamb, boil cinnamon in water and baste the meat.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

BOILED LAMB.—Boil a piece of lamb until tender. Remove from the fire and place on a hot dish, heat some vinegar in a little of the liquor, thicken slightly, and pour over the lamb; mint may be added, if desired, and the sauce may be made with clear water instead of the broth; in that case it is not thickened.—Mrs. A. O. Forde, 3423 Pierce Ave., Chicago, Ill.

BOILED LAMB AND CABBAGE.—Cut lamb into small pieces the right size for serving, and put into a kettle with a head of cabbage, chopped fine, or quartered. Boil until tender, and serve plain or with mint sauce or vinegar alone.—Mrs. A. O. Forde, 3423 Pierce Ave., Chicago, Ill.

BROILED BREAST OF LAMB.—Lay the inside of the meat toward the fire first and broil very moderately, turning the meat often. When done, butter slightly and season with salt and pepper. The breast of lamb is sold in most markets with the fore-leg attached; this should be cut off before the piece is broiled.—Mary E. Stark, 3753 Armour Ave., Chicago, Ill.

FRENCH CHOPS.—French chops are cut from the ribs and trimmed by the butcher, who removes all the fat and scrapes the bones clean for a little distance from the end. Broil over a quick fire, adding salt, pepper and butter before serving. They may also be cooked by frying, in which case they are first seasoned with salt and pepper and dipped in beaten egg and then in cracker crumbs.—Mrs. James Russell, 3519 S. La Salle St., Chicago, Ill.

LAMB CROQUETTES.—Rub 1 tablespoon butter, 2 tablespoons flour together until smooth, add 1 cup scalded milk or cream and stir until it thickens. Mix 2 cups of finely chopped cooked lamb, 1 cup of boiled rice, 1 tablespoon of chopped parsley, 1 teaspoon of lemon juice, and seasoning well together. Mix with

the thickened milk, and cool. When cool form into cone-shaped croquettes, cover with egg and bread crumbs, and fry in smoking hot fat.—Mrs. S. J. Walsh, 4442 Langley Ave., Chicago, Ill.

FRICASEE OF MUTTON OR LAMB WITH PEAS.—Cut 2 lbs. of the breast of mutton or lamb into square pieces. Dredge with salt and flour and brown in butter or drippings. Put them in a stew-pan with 1 onion, sliced, cover with boiling water and simmer until the bones slip out. Remove the bones, strain the liquor, skim off the fat, and when the liquor boils again, add the meat, salt and pepper, and stew until nearly tender; then add 1 qt. of peas, or 1 pt. of boiled macaroni, cut into $\frac{1}{2}$ inch pieces, or 1 pt. of asparagus tips, and simmer 15 minutes.—Mrs. Wm. Reid, 1215 La Salle Ave., Chicago, Ill.

LAMB'S FRY.—Wipe dry, dip in egg and cracker crumbs, and fry in hot butter or other fat until a nice brown, and serve hot.—Mrs. John Hansen, 1408 S. 8th Ave., Chicago, Ill.

HAGGIS.—To make haggis, the famous Scotch dish, proceed as follows: Carefully wash a lamb's head, heart, liver, kidneys and sweetbreads. Place the head, heart and liver in a kettle, cover with cold water, let them simmer for 2 hrs., and set aside to cool. When they are cold, remove all fat and bones and chop the meat rather fine. Parboil the sweetbreads, remove the tubes from the kidneys, and cook until tender, parboiling first, and add the breads to the hash, then add 1 grated onion, 2 tablespoons of chopped parsley, and salt and pepper to taste. Heat the mixture over a moderate part of the fire, being careful not to stir too much. When ready to serve, add 1 gill of good cream and turn out the preparation upon the center of a platter. Place the sweetbreads, browned in butter, on top, and serve with brown bread.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

LAMB AND PEAS.—Cut 2 lbs. of coarse lean lamb into dice, removing fat and bone. Brown sliced onion in 2 tablespoons of dripping or butter. Strain the fat back into the pan, dredge the meat with flour, and fry for 3 minutes, turning to sear both sides. Turn meat and fat into a saucepan, add a cup of stock or of butter and water, cover closely, and stew for an hr., or until the lamb is tender. Put in them a cup of green peas with 3 leaves of green

mint. Cover again, and cook until the peas are tender, but not until they break. Have ready a broad dish, lined with slices of toast, soaked in tomato sauce. Take up meat and peas in a perforated skimmer and lay upon the toast. Keep hot, while you thicken the gravy left in the pot, with a tablespoon of butter rolled in one of browned flour; season, boil up, and pour over the stew. Let it stand 1 minute, and serve.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

PRESSED LAMB.—In the morning put on to boil either a shoulder or a leg of lamb and just enough water to cover it. As soon as tender serve with salt and pepper, and then gently cook till the meat is very tender and its juices nearly extracted. Put into a wooden bowl, add more seasoning, if desired, and chop fine like hash. Place in a deep dish, press out (under a plate with a flat-iron on it) all the liquor, and set aside to cool and harden. Slice thinly when cold, and serve.—Mrs. Thomas Perkins, 3747 S. Wabash Ave., Chicago, Ill.

POT ROAST OF LAMB.—Take a piece of the leg or shoulder of lamb, salt and pepper it, and put into a stew kettle with enough water to keep from burning. When done, cook down and brown in its own fat. It may be served with or without mint sauce.—Mrs. H. C. Waack, 5435 Ellis Ave., Chicago, Ill.

CROWN POT ROAST OF LAMB.—A crown roast may be fashioned from a full loin, but is of more perfect shape, when cut from both loins and fastened together at the sides. Cut the same number of ribs from both sides of a rack of mutton, selecting ribs on one side that correspond to those on the other. Cut the ribs apart at the backbone, but separate the chops no farther. Trim the bones as for French chops, removing the trimmings to make the meat on the chops of uniform height. Or leave the trimmings on each side in one piece and roll this over and over backwards. When the ends are joined, a circle or crown of meat is formed. If necessary, trim the bones to make all the same in length. Cover the ends of the bones securely with strips of salt pork. Cover, and cook slowly for 1 hr., once in a while shaking the contents of the saucepan to keep it from sticking to the bottom. Now put in a dozen small potatoes or as many pieces of large ones, cut up. Cook 1 hr. longer. Arrange the meat in the center of the dish,

with the potatoes and turnips around it. Strain the gravy on the top, and serve. This may be cooked in the oven in a large Soyer paper bag and the flavor is very good.—Mrs. S. J. Walsh, 4442 Langley Ave., Chicago, Ill.

LEG OF LAMB POT ROAST.—Always skin the lamb and wipe very clean, dust well with flour, and put into a kettle and brown, add enough water to keep from burning, and a handful of mixed allspice, whole. Cook until thoroughly tender, and serve hot, with or without mint sauce.—Mrs. John Hansen, 1408 S. 8th Ave., Maywood, Ill.

ROAST LAMB WITH MINT SAUCE.—If the roast is from the breast, make a stuffing, fill the place made for the stuffing. Wipe the meat, dredge with salt, pepper and flour, and roast on a rack, basting often, and allowing 15 minutes to a lb. If more fat is required for basting, use butter. Serve hot on a platter with mint sauce.

Mint Sauce.—2 tablespoons of green mint, chopped fine, soaked to remove all the gravel. Then mix 1 tablespoon powdered sugar and $\frac{1}{2}$ teacup of vinegar (taking care that all the sugar is dissolved) in a sauce-boat, and stir in the mint. This gives a very fine flavor to lamb.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

ROASTING A LEG OF LAMB.—Slice salt pork very thin, cut 2 slices down to the rind of the leg of lamb, leaving the rind uncut, to make the slices as large as possible, make as many of these slices as will cover the whole leg, then wrap the whole in grape leaves, bind on with a string, and roast. The lamb will be exceedingly juicy, and of a delicious flavor, baste with rich soup stock. Legs of lamb may have the bone removed and then stuffed with preferred fowl or meat dressing, and roasted.—Mrs. S. J. Walsh, 4442 Langley Ave., Chicago, Ill.

ROAST LAMB SHOULDER STUFFED.—Have the bone extracted neatly, and fill the cavity left with a stuffing of a cup of bread crumbs, chopped fine, 2 tablespoons of butter, melted, 1 tablespoon of chopped parsley, 1 teaspoon of onion juice or chopped onions, $\frac{1}{2}$ teaspoon of paprika. Roast in a quick oven. Into 2 tablespoons of softened butter mix 1 tablespoon each of chopped parsley, onion and lemon juice, and kitchen bouquet. Draw the

meat, when done, from the oven, spread it with this prepared sauce, and return to the oven for 4 minutes. Garnish with small, round fried potatoes. Serve green peas with it.—Mrs. A. E. Whitney, 1760 Edgewater Place, Chicago, Ill.

COLD ROAST LAMB IN TOMATO.—Make 1 qt. of tomato sauce. Slice cold roast lamb thin, as for the table, and just before serving place it in the boiling sauce. Cook just long enough to heat the meat, and serve. The secret of making an inviting dish of already cooked meat is in not forgetting that it is cooked enough. It should only be heated through.—Mrs. Emma Minter, 3334 S. State St., Chicago, Ill.

LAMB STEW.—Remove pink skin and extra fat from 1½ lbs. lamb fore-quarter. Cut meat into pieces for serving, wipe, cover with boiling water and boil 5 minutes, then cook below boiling point until tender—about 1½ hrs. At the end of an hr. add 1 onion, cut fine, and season to taste. When meat is cooked make sauce for lamb stew, with 2 tablespoons flour, ⅛ teaspoon white pepper, ½ teaspoon salt, 2 tablespoons drippings, 2 cups stock, 2 tablespoons chopped parsley. Make as white sauce, and heat meat in it, add parsley, and serve with a border of boiled rice.—Mrs. S. J. Walsh, 4442 Langley Ave., Chicago, Ill.

LIVER

LIVER AND BACON AND ONIONS.—1 lb. of liver and ½ lb. of bacon. Boil the liver in salt water for 5 minutes to remove any impurities. Drain and wipe dry, and lay in flour, salted and peppered. While this is being done fry the bacon, remove and fry the liver in the same fat. Remove liver and fry onions in the same drippings. Arrange the liver in the center of platter, the bacon around it, and the onions on top of the liver. This will serve 4 people.—Mrs. F. E. Clower, 1103 S. 8th Ave., Maywood, Ill.

VARIATION I.—Slice any kind of liver (calves' liver preferred) not too thin. Fry an equal number of slices of bacon first. The liver may be dipped in egg and cracker crumbs, in flour, or fried plain, and served on the slices of bacon.—Mrs. John Ward, 6639 Union Ave., Chicago, Ill.

BAKED LIVER.—Wipe a whole liver and score several times to the depth of $\frac{1}{2}$ inch. Lay thin strips of salt pork in the scores and add an onion, 2 carrots, a turnip, a potato, and any other vegetable on hand, cut fine. Place them around the liver and sprinkle 2 tablespoons of finely cut pork over the vegetables. Dust all well with salt and pepper. Cover the liver with water at first, letting it boil away. Serve the vegetables on the platter with the liver.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

CALF'S LIVER BRAISED.—Wipe with a clean wet cloth. Lard the rounded side with bacon or salt pork. Fry 1 onion in salt pork fat. Put the liver and fried onion in a braising-pan; add hot water or stock to half cover, 1 teaspoon of salt, 1 saltspoon of pepper and 1 tablespoon of herbs. Cover, and cook in a moderate oven 2 hrs., basting often. When ready to serve, strain the liquor, season with lemon juice, and pour it over the liver.—Mrs. A. C. Christy, Glen View, Ill.

CALF'S LIVER, CREAMED.—Cut 2 lbs. of liver in small pieces, cover with salt and cold water for 10 minutes, and drain. Heat 5 tablespoons butter, put in the liver, seasoning with salt and pepper, and cook slowly 8 minutes, browning it on all sides; then take up the liver and place it where it will keep warm. Place 1 slice onion in the frying-pan and cook 1 minute; add 3 teaspoons of flour and cook, constantly stirring, until it begins to froth. Draw the pan back, gradually add the cold milk and cook 1 minute, stirring all the time. Place the liver in the pan with the gravy, cover the pan and stew very slowly 5 minutes longer.—Mrs. E. D. Bennett, Bartlett, Ill.

LIVER DUMPLINGS.—Skin a calf's liver and rub it through a sieve. Put it into a basin with 2 oz. finely chopped bacon, 7 oz. fried dice of bread; add 4 beaten eggs, 1 minced onion, and season with nutmeg, salt and pepper. Mix well with a little cold water and enough flour to bind the dumplings. Make them into small, round balls, and boil them in salted water for 15 minutes. Serve hot with fried bread crumbs and a sauce of melted butter, thickened with grated potatoes.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

FRIED LIVER.—Have the liver sliced fairly thin, dip it in flour, cracker or bread crumbs and beaten egg, or fry it plain in bacon or other pork dripping. If desired, onions may be fried with the bacon, or afterwards, in the same fat, and served in the center of the platter on which the liver is arranged.—Mrs. S. J. Walsh, 4442 Langley Ave., Chicago, Ill.

LIVER HASH.—Cut the liver into pieces the size of a penny; it must measure 1 pt. after cutting. Heat 1 tablespoon of butter, and stir in 1 teaspoon of flour, cooking and stirring until brown; then add 1 cup of water, gradually, and season with salt and pepper. Place the liver in this sauce, and simmer very gently 20 minutes. Add 1 teaspoon of lemon juice, and serve very hot.—Mrs. Joseph King, Kenilworth, Ill.

CALF'S LIVER AND MUSHROOMS.—Mix $\frac{1}{2}$ lb. of butter, the yolks of 3 hard-boiled eggs, and put them into a chafing-dish, adding salt, a very little cayenne pepper, and a pinch of dry mustard. When heated, put in 1 calf's liver, cut in small squares, and gently stew in butter and a little water, and add part of can of sliced mushrooms. When it has cooked 5 minutes, add a small glass of Madeira, and serve on hot toast.—Mrs. C. J. Jeffries, Winnetka, Ill.

RAGOUT OF LAMB'S LIVER.—Boil till tender. Cut in thin round slices. Make a rich brown sauce; season with spices and wine. Stew the liver in till hot, and serve at once. Garnish with alternate slices of lemon and hard-boiled eggs.—Mrs. James Moore, 4412 S. Dearborn St., Chicago, Ill.

MUTTON

BOILED LEG OF MUTTON, WITH CAPER SAUCE.—Put the mutton in a kettle, pour over it hot water sufficient to cover, and add a cupful of well washed rice, which will render the mutton whiter and more tender. When the water boils, skim it carefully and allow it to boil rapidly 15 minutes; then set the kettle where the boiling will be gentle, but constant, and allow 15 minutes to each lb., if the meat is desired rare. Serve with caper sauce.—Mrs. Cecelia Miller, 611 Dearborn Ave., Chicago, Ill.

BREADED MUTTON.—Sew up the mutton in a thin cloth, lay it in a saucepan, nearly cover with cold water, and stew gently, allowing 10 minutes to each lb. Take it out, unwrap, and lay it in a baking-dish, brush over with warm dripping, dredge with flour, and set in the oven for $\frac{1}{2}$ an hr., basting freely with its own broth. When nearly done, strew thickly with crumbs, dot bits of butter over it, and brown. Serve with slices of beetroot.—Mrs. C. J. Jeffries, Winnetka, Ill.

MUTTON CUTLETS BREADED.—Trim the cutlets, and season with salt and pepper. Dip in crumbs, beaten egg, and crumbs again, and fry in smoking fat, 4 to 6 minutes, if rare, 8 to 10 if well done. Arrange in the center of a hot dish, and pour tomato sauce around them, or place them around a mound of mashed potatoes or spinach. Trim the bones with a paper ruffle, or arrange them with the bone end up, stacked like bayonets, and garnish with stuffed tomatoes.—Mrs. Wm. Reid, 1215 La Salle Ave., Chicago, Ill.

MOCK VENISON.—Lard a leg of mutton with strips of salt pork inserted in deep slits in the meat, which has been previously rolled in pepper and cloves; bake 2 hrs., or according to size of roast. About an hr. before serving, spread over it currant jelly, return to the oven and let it brown.—Mrs. Louise Robert, 944 Wells St., Chicago, Ill.

MUTTON PATTIES.—Mince cooked meat, and hash in good gravy, season with salt, pepper and a little catsup. Do not boil the mince, let it become hot and thicken. Line patty-pans half with puff paste and fill with the meat. Cover with the paste, and bake in a quick oven for 15 minutes.—Mrs. C. J. Jeffries, Winnetka, Ill.

MUTTON PIE.—Put into a pie-dish alternate layers of seasoned slices of mutton and thinly sliced potatoes. Begin with the meat and end with potatoes. Use parsley, savory herbs, onion or shallot, a little mace, white pepper and salt, if desired. Pour a cup of gravy into the pie before putting on the crust. Suet is generally used for the crust.—Mrs. C. J. Jeffries, Winnetka, Ill.

MUTTON POT ROAST.—Put the mutton in a kettle with cold water to cover, skim and cook down with 1 onion and a bay

leaf and brown in its own fat.—Mrs. John Ward, 6639 Union Ave., Chicago, Ill.

ROAST MUTTON.—Choose a piece from the leg or loin. The leg is greatly improved by having the bone removed, and filling its place with a stuffing made of 1 coffee cup coarse cracker crumbs, 1 teaspoon salt, 1 saltspoon pepper, 1 teaspoon mint, dried and powdered, moisten with melted butter.—Mrs. John Ward, 6639 Union Ave., Chicago, Ill.

ROAST LEG OF MUTTON.—Wipe the mutton with a damp cloth, sprinkle it with salt, pepper and flour, and place on a meat-rack in a roasting-pan; roast in a hot oven, allowing 15 minutes to a lb. Baste every 15 minutes, dredging with a slight sprinkle of flour, salt and pepper at each basting. When done place on a platter. Place the dripping-pan upon the top of the stove and drain off all but 1 tablespoonful of the fat. Add a little flour, and stir until a nice brown, after which add boiling water, stirring constantly, until the gravy is of the desired consistency. Strain and send to table in a sauce-boat. Serve with currant or other tart jelly. This may be roasted in a large Soyer paper bag.—Mrs. S. J. Walsh, 4442 Langley Ave., Chicago, Ill.

ROASTED, STUFFED AND ROLLED SHOULDER OF MUTTON.—Have the butcher remove the bones from a shoulder piece. Wipe the meat carefully, and dredge with flour, after sprinkling with salt and pepper. Make the following stuffing: 1 pt. of bread crumbs, 1 tablespoon of butter, $\frac{1}{2}$ teaspoon of pepper, $\frac{1}{2}$ onion, 1 teaspoon of dried herbs, 1 teaspoon of salt. Rub the butter and crumbs well together and let them stand at least an hr. Chop the onion fine, pour boiling water over it, and drain off almost immediately. This removes the rank taste of the onion. Add the chopped onion to the crumbs, and also the salt and pepper, and the herbs, if there are any. Spread the meat with this dressing, roll it up and skewer it together, or else tie it around with clean twine, if there are no skewers. Rub over with soft butter and place the meat on the rack; roast in quick oven. Allow but 20 minutes to a lb. in baking with a stuffing.—Mrs. Elizabeth Marrs, 55 E. 36th St., Chicago, Ill.

MUTTON AND OYSTER SAUSAGES.—Use 1 lb. of rare cooked meat; $\frac{1}{3}$ lb. of beef suet, 1 pt. of oysters, $\frac{1}{2}$ pt. of bread crumbs, 2 eggs, 1 onion, 1 tablespoon of herbs. Chop the meat very fine, and add seasoning to taste, a bit of celery, parsley, and any herbs available. Chop the suet and allspice very fine, then mix all well together, form into small balls, and fry. A couple of anchovies may be added to the seasoning.—Mrs. B. Jackson, 44 W. 35th St., Chicago, Ill.

SCRAMBLED MUTTON.—Take 2 cups chopped mutton, a piece of butter the size of an English walnut and 2 tablespoons of hot water. Heat, then break in 3 eggs, and stir constantly until the eggs begin to set. Add salt and pepper to taste. Lamb, beef, pork, any cold meat, in fact, may be served this way.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

STEAMED LEG OF MUTTON.—Cook the leg in a steamer until tender; then put in a dripping-pan, salt, dredge plentifully with flour, and set in a hot oven until nicely browned. Serve with currant jelly.—Mrs. W. J. Henderson, 2815 Calumet Ave., Chicago, Ill.

MUTTON STEW.—1 lb. flank of mutton, 1 small onion, 3 slices carrot, 3 slices turnip, 1 tablespoon butter, 2 tablespoons flour, pepper and salt. Cut mutton into small pieces, season, and place in earthen dish; add vegetables, mix butter and flour; add hot water, and pour over meat, cover with boiling water, add salt to taste, and cook 5 hrs. in Aladdin pail.—Mrs. B. Hubert, 3733 Elmwood Ave., Chicago, Ill.

A GENUINE IRISH STEW.—Use 2 lbs. of lean chops from the necks of mutton. Peel as many potatoes as will amount to twice the weight of the meat. Slice with them 8 onions. At the bottom of a pan put a layer of potatoes and onions, then one of meat, season with pepper and a little salt. Pack closely, and cover with another layer of potatoes and onions. Pour enough water over stock to moisten the topmost layer, cover the stew-pan tightly and let simmer for 3 hrs. Do not remove the lid, as this will let out the flavor.—Mrs. C. J. Jeffries, Winnetka, Ill.

PORK

TO FRY DOWN PORK.—Take fresh pork, slice, and fry as for table use; pack in crocks and cover with the hot dripping; be sure it gets well around the slices in each layer, cover and weight to keep the pork well under the dripping. Have kept it for summer use for years, and find it was as nice as if freshly cooked.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

BACON AND APPLES.—Apples are often fried with bacon, many people being very fond of the flavor thus produced. The dish is prepared thus: Choose tart, well-flavored apples, cut them across into $\frac{1}{2}$ -inch slices, and carefully remove the core part from each slice. Cut as many thin slices of bacon as there are slices of apple, fry the meat in its own fat until very crisp, and place it on a hot dish. Fry the apples with the bacon until quite brown, drain and lay them on the slices of meat. Sprinkle with a little sugar, and serve.—Mrs. Chas. Ziegler, 113 E. 36th St., Chicago, Ill.

CREAMED BACON.—10 slices of bacon, $1\frac{1}{2}$ cups of milk, $1\frac{1}{2}$ tablespoons of flour, salt and pepper to taste. The slices of bacon should be very thin and the size of ordinary breakfast bacon—about 4 inches long and $2\frac{1}{2}$ inches wide. Lay them in a frying-pan and place in a hot oven; when the meat is brown and crisp set the pan on top of the stove, lay the bacon on a hot plate, add the flour to the fat in the pan and stir quickly for 2 minutes, being careful that the heat is not strong enough to brown the flour. As soon as the flour is cooked, add the cold milk, a little at a time, stirring constantly to make a smooth gravy. Let the gravy cook for 2 minutes after it has reached the boiling point and add salt, if needed. Turn the gravy out on a hot platter, dust lightly with pepper, lay the slices of bacon on it, and serve at once.—Mrs. M. Young, 4237 Prairie Ave., Chicago, Ill.

FRIED BACON (Southern Style).—Cut slices of bacon $\frac{1}{2}$ inch thick. Pour boiling water over it and let it stand 5 minutes; put the slices in frying-pan and sprinkle Indian meal lightly over them, cook over rather hot fire until crisp, and brown, and serve on a warm dish.—Mrs. James Russell, 3519 S. La Salle St., Chicago, Ill.

EGG AND BACON PIE.—Make a short paste and line pie-plate; cover with bacon, cut into fine strips; beat 2 eggs with a little milk, season to taste, and pour over bacon; cover with crust and bake in moderate oven.—Mary E. Stark, 3753 Armour Ave., Chicago, Ill.

POTATOES AND BACON.—Cream potatoes in the usual way by cutting in cubes and warming in milk sauce; when they have simmered about 5 minutes, add some bacon which has been cut in tiny cubes and fried until nearly brown; bacon should be well drained before it is put with the potatoes; let bake a few minutes, and serve. Potatoes creamed in the same way, only place a layer of potatoes, then a layer of grated cheese, and so on until a medium-sized basin is filled; always have a layer of the grated cheese on top; bake in the same way as the former; this will be found a splendid dish in case of unexpected company.—Mrs. Wm. Reid, 1215 La Salle Ave., Chicago, Ill.

FRIED PORK CHOPS.—Place 1 tablespoon of drippings in a frying-pan. Dust the chops with salt, pepper and flour, or dip in egg and cracker crumbs, and fry slowly until of a fine brown. Thicken the gravy in the pan and pour it over the meat.—Mrs. John Ward, 6639 Union Ave., Chicago, Ill.

PORK CHOPS WITH FRIED APPLES.—Trim off most of the fat from nice firm pork chops; dredge well with flour, and put over a hot fire until thoroughly done; 20 to 25 minutes are usually required. In the meantime cut 3 apples into slices and simmer in butter or dripping until tender. Place around the chops and serve hot.—Mrs. L. N. Powell, 3513 S. Dearborn St., Chicago, Ill.

CREOLE PORK CHOPS.—1 lb. loin pork chops, $\frac{1}{2}$ can tomatoes, 4 onions, pepper and salt. Dip the chops in flour and fry a golden brown, take out, and fry the onions in the same fat until a golden brown. Add a tablespoon of flour and water enough to make a very stiff gravy; when smooth add the strained tomatoes.—Mrs. F. E. Clower, 1103 S. 7th Ave., Maywood, Ill.

CHOP SUEY.—Chop $\frac{1}{2}$ lb. pork and $1\frac{1}{2}$ lbs. veal into small pieces, fry until done. Fry 10 onions until brown. Drain off all the grease, add 1 large stalk celery, cut fine, 1 can mushrooms and

onions to meat. Take the juice from the mushrooms, add enough flour to make a thick gravy, some Chinese brown sauce, pour over all, cover and let slowly boil.

Boiled Rice With Chop Suey.—Use 1 qt. boiling hot water to each cup of rice, add 1 teaspoon of salt.—Mrs. Chas. A. Johnson, 219 S. 9th Ave., Maywood, Ill.

BOILED PIG'S FEET.—Take the fore feet, cut off the hocks, clean and scrape them well; place two feet together and roll them up tightly in common muslin; tie or sew them so that they will keep in perfect shape, and boil them 7 hrs. on a moderate fire—they will then be very soft; lift them out carefully and let them cool off; then remove the muslin and you will find them like jelly. Serve with vinegar, or split them and roll in bread crumbs or cracker dust, and fry or broil them. Serve with a little tart sauce.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

TO COOK A HAM.—Soak the ham in cold water for 12 hrs., put it on to boil, allow 15 minutes for each lb., pour the water off, fill the pot with fresh water (boiling), put in a pt. of vinegar, a tablespoon of whole allspice, a teaspoon of cloves; allow the ham to cook in this 15 minutes for each lb.; let it remain in this liquor till cold, skim it, make a paste of vinegar and mustard, and cover the top with it; put bread crumbs and a little sugar on, then return to oven for a short time.—Mrs. M. Abbott, 2110 Dearborn St., Chicago, Ill.

MARYLAND BAKED HAM.—Cover a medium-sized ham with sweet cider. Let it simmer gently for 3½ hrs. Skim often to remove the grease. When tender take out and remove the rind; outline the fat on top into diamonds and in each stick a clove. Rub ½ cup of maple syrup over the top, place in the oven and bake slowly for 45 minutes. Garnish, and send to the table.—Mrs. C. J. Jeffries, Winnetka, Ill.

DEVEILED HAM.—Mix 1 tablespoon of mustard, 1 of vinegar, 2 of melted butter, a dash of cayenne, spread the mixture on both sides of meat, sprinkle ½ lb. raw ham, cut in thin slices, with flour, and broil over clear coals for about 10 minutes. Serve immediately on a hot dish.—Mrs. D. E. Gentry, Glencoe, Ill.

FRIED HAM WITH CREAM GRAVY.—Properly cured ham will not need freshening; but should the ham be too salt, place it in a frying-pan, cover with cold water, and set the pan on the range in a mild heat; and when the steam commences to rise pour off the water and add more cold water. As soon as this water steams lift out the slices of meat and drain well before frying. Heat the pan for frying, and when very hot, cook the meat without the addition of fat, unless the ham is exceptionally lean, when a spoonful of pork drippings should be used. When the ham is nicely browned place it on a platter, and add a cup of milk to the fat in the pan. When this boils, thicken it to a cream with 1 tablespoon of flour, wet to a smooth paste in a very little milk, adding pepper to season; and turn the gravy over the ham. A more simple gravy is made by adding a little hot water to the fat, etc., in the pan and pouring this over the meat.—Mrs. H. W. Barquette, 2441 S. Wabash Ave., Chicago, Ill.

HAM PIE.—Chop off from a raw ham, thin slices, like dried beef; peel and slice raw potatoes; in the bottom of a buttered baking-dish put a layer of potatoes, add a little butter and pepper, then a layer of ham, then potatoes, etc., until the dish is nearly full, add water till covered; cook on top of range until potatoes are done. Place over this a crust, and bake $\frac{1}{2}$ hr.—Eloise Jennings, Winnetka, Ill.

ROAST HAM (STUFFED).—Wash and soak a large ham 48 hrs. in sufficient water to cover it. On the morning of the day it is wanted place on a tin sheet or in a baking-pan and entirely cover it with a dough made of 2 qts. of flour and $1\frac{1}{2}$ pts. of water. Bake slowly 5 hrs. For the stuffing, soak 1 qt. of stale bread in 1 full pt. of milk, season with salt and pepper, and mix with 2 eggs. Take out the ham, remove the crust and skin, score it deeply and fill the openings with the stuffing. Spread any remaining stuffing over the top of the ham. Put the pan back in the oven and bake the ham slowly 1 hr. or more. Serve hot with champagne sauce or currant jelly sauce. Also delicious cold.—Mrs. Chas. E. Bartley, 5004 Drexel Blvd., Chicago, Ill.

HOW TO COOK PIG'S CHEEK.—Let a pickled pig's cheek boil gently until tender, about 3 hrs. Tie $\frac{1}{2}$ pt. of split peas loosely in a cloth, put them in boiling water and boil 1 hr. Take out,

pass them through a sieve and mix with the pulp a little pepper and salt, 1 oz. of butter and 4 well-beaten eggs. Stir the mixture over the fire until the eggs begin to set, then spread it upon the cheek, brush over with a beaten egg, sprinkle bread raspings on it, put it in the oven a few minutes, and serve. Bread raspings are pieces of stale bread, dried slowly in a warm oven till brown and hard, and then crushed to a powder. Set away in jars until needed.—Mrs. C. J. Jeffries, Winnetka, Ill.

PORK PIE (a Celebrated Western Dish).—Cut 2 or 3 lbs. of the thick ends of a loin of pork into very thick slices, 3 inches long by 2 wide. Put a layer on the bottom of a pie-dish and sprinkle chopped parsley and onion, a bit of nutmeg, and salt and pepper over it; next, another layer of pork and one of seasoning as before, using very little of the nutmeg. Repeat till the dish is full, and then pour in a cupful of stock or water and 1 or 2 tablespoons of catsup. Have ready a good, plain paste. Put a strip of it around the edge of the dish, put on a cover of the same, and set the pie in a rather hot oven. When the crust rises and begins to color, place the pie in the bottom of the oven, put a piece of paper over it and bake fully 2 hrs. Some partly cook the meat before putting on the crust.—Mrs. A. D. Allen, 2351 S. State St., Chicago, Ill.

FRESH PORK POT PIE.—Take off the fat and crack all the bones of a spare rib; boil till tender; skim frequently; and then season with salt and pepper. Thicken the gravy about $\frac{1}{2}$ an hr. before serving. Put in another kettle all the bones and most of the gravy, leaving just enough in the first pot to reach $\frac{1}{2}$ inch above the rim on which the pot rests; put the crust or dough in, cover tightly to prevent any steam escaping, and keep boiling continuously for $\frac{3}{4}$ of an hr. Serve meat and crust from one dish with the gravy. To make the crust: Work into light dough a very small piece of butter; roll it out thin, cut into squares and leave on the moulding board until very light.—Mrs. Chas. L. Rosser, 26 S. Aberdeen St., Chicago, Ill.

ROAST PORK.—The chine, or loin, and the spare ribs are the best pieces for roasting. Rub well with pepper, or sage, salt and flour, and bake 20 minutes for each lb. Baste often, and do not have the oven as hot as for other meat. Roast pork is more

wholesome when eaten cold. The flavor of the pork is improved by roasting in a paper bag.—Mrs. S. J. Walsh, 4442 Langley Ave., Chicago, Ill.

ROAST LEG OF PORK.—Score the skin in squares, or in parallel lines running from side to side. Sprinkle the meat with salt and pepper, dredge lightly with flour, and roast slowly, 25 minutes to a lb. Pour off all but 2 tablespoons of the fat. Place the pan on top of the stove when hot, stir in 2 tablespoons of flour. Cook 1 minute, add 1 pt. of hot water, stirring constantly. Let the gravy cook 3 minutes, and season with salt and pepper. Those who do not object to a hint of onion in flavoring will find it is a great addition to place a small onion in the pan while the meat is roasting. This, of course, is removed before the gravy is made; but it takes off the extreme "pig" flavor that is so disagreeable and noticeable in old pork.—Mrs. John Ward, 6639 Union Ave., Chicago, Ill.

ROAST PIG.—Wash thoroughly inside and outside a six-weeks'-old pig; wipe dry with a towel. Salt the inside and stuff it with a fowl dressing; sew it up, place it in a kneeling posture in a dripping-pan, baste with water and butter a few times, as the pig warms. Roast for 2 or 3 hrs. Make a gravy by skimming off most of the grease; stir in the pan a tablespoon of flour, use enough water to make it the right consistency. Season, and let all boil up once. Strain and turn into a gravy-dish. Place the pig on a large platter surrounded with parsley.—Mrs. C. J. Jeffries, Winnetka, Ill.

ROAST SPARERIB.—Trim off the rough ends neatly, crack the ribs across the middle, rub with salt and sprinkle with pepper, fold over, stuff with turkey dressing, sew up tightly, place in a dripping-pan with a pt. of water, baste frequently, turning over once so as to bake both sides equally until a rich brown.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

FRIED SALT PORK, WITH CREAM GRAVY.—Cut the slices thin, and place them in cold water. After they have soaked 1 hr., drain well and dry them on a napkin. Heat the frying-pan very hot. Place $\frac{1}{2}$ a cup of flour on a plate, and, dipping each piece of meat in it, fry until crisp. Drain off all but 2 tablespoons

of the fat and stir 2 tablespoons of flour into that remaining in the pan. Cook 2 minutes, stirring well; then draw the pan back on the range and slowly add 1 pt. of milk. When the gravy is smooth and well mixed together, cook only 1 minute, and add pepper, and salt also, if needed. Turn the gravy over the meat and serve.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

SALT PORK PIE.—Scald well, with hot water, in order to remove the briny taste, cracked ribs of lean salt pork and also a slice or so of fat salt pork. Put into a kettle with sufficient cold water to cover it, put on the lid and boil 1 hr.; then season with pepper and put in a dozen potatoes, peeled and quartered. When the water begins again to boil drop in the dumplings. Make as follows: 1 pt. of sour milk or buttermilk, 2 well-beaten eggs, 1 teaspoon of salt and 1 even teaspoon of soda, dissolved in 1 tablespoon of water, flour to make a stiff batter. Put into the kettle in tablespoons and boil, and closely covered $\frac{2}{3}$ of an hr.—Mrs. J. W. Fitzpatrick, 3031 S. Dearborn St., Chicago, Ill.

SAUSAGE.—To 15 lbs. meat, either pig shoulder or side pork and round steak cut in strips for grinder, add 4 oz. of salt, 1 oz. pepper, 2 rounding tablespoons of powdered sage, grind and pack in earthen dishes, run hot lard on top, and it will keep for weeks in a cool place.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

VARIATION I.—Grind 6 lbs. of lean fresh pork, 3 lbs. of chine fat in a sausage grinder or meat chopper, mix 3 tablespoons of salt, $1\frac{1}{2}$ of black pepper, 4 of pounded and sifted sage with the hands. Taste if it has the right flavor, make long, narrow bags of stout muslin. Fill with the meat and hang in a cold, dark room. They can be used at once.—Mrs. C. J. Jeffries, Winnetka, Ill.

BOLOGNA SAUSAGE.—Remove the outer skin of the sausage. Slice the sausage very thin. Cover the bottom of a platter with leaves of parsley, and lay the sausage on top, each slice touching the other. Cut a few hard boiling eggs into rings, and lay upon the sausage.—Mrs. C. J. Jeffries, Winnetka, Ill.

SAUSAGE AND MASH (English Dish).—Peel potatoes and put in pot in the usual way with salt; after they have boiled 5 minutes put 2 or 3 large onions on the top of them with the

sausage, let them cook 10 minutes, then shake the sausage in a frying-pan over a hot fire until brown; remove and place the onion in the pan and chop fine; when brown make a gravy, mash the potatoes, put them on a hot platter around the sausage and gravy.—Mrs. A. Cohen, 454 E. 38th Place, Chicago, Ill.

SOUSE, OR PIG'S FEET.—Clean the feet carefully, and pour over them hot water sufficient to cover. Boil slowly until the meat will separate from the bones; then take them up carefully on a skimmer and place them in a stone jar, taking out the largest bones. Set the water aside in a cool place to be used later. Allow 1 qt. of strong vinegar to 4 good-sized feet and uppers (which are always sold with the feet). Place the vinegar on the fire, adding 4 bay leaves, 1 tablespoon of whole cloves, 1 tablespoon of broken cinnamon, $\frac{1}{4}$ teacup of salt, 2 teaspoons of pepper, $\frac{1}{2}$ onion, cut in eighths, 1 blade of mace. Steep all these slowly in the vinegar for 40 minutes, being careful that the vinegar does not boil rapidly at any time. Remove from the water in which the feet were boiled all the fat, which by this time will have formed in a cake on the top, and save it for cooking purposes. Place 1 qt. of the water in the vinegar, unless the latter is not very strong, in which case less water must be added so that the vinegar will not become too much diluted. Strain the liquid through a sieve to remove the spice, etc., and pour it over the meat in the jar, helping it through the meat with a knife and fork until the whole is thoroughly mixed together. Set the jar in a cold place for 2 days, when the souse will be ready for use.—Mrs. Ellen O. Wyatt, 2628 S. State St., Chicago, Ill.

SCRAPPLE.—Scrape and thoroughly clean a hog's head; then split it and take out the eyes and brain. The butcher will do this if directed. Clean the ears and scrape them well. Put all on to boil in plenty of cold water, and simmer gently for 4 hrs., or until the bones will easily slip from the meat. Lift out the meat and bones into a colander, remove the bones and chop the meat fine. Skim off every particle of grease from the water in which the meat was boiled, and return the chopped meat to the kettle and water. Season highly with pepper and salt and such powdered herbs as may be required. Stir constantly with a large wooden spoon, meanwhile adding enough cornmeal and buckwheat flour,

in equal quantities to make a soft mush. Cook slowly 1 hr., stirring constantly, as the mush will scorch easily. Pour the mixture into dishes and keep it in a cool place, slicing it as needed. Sometimes wheat middlings is used in place of the cornmeal and buckwheat flour, and again, cornmeal or buckwheat flour alone.—Mrs. Geo. R. Edmonds, 454 E. 39th St., Chicago, Ill.

PARSNIP AND PORK STEW.—Clean and scrape the rind of $\frac{1}{4}$ lb. of fat salt pork. Put it on to boil in 2 qts. of cold water. Put with it any remnants of cold roast pork or pork chops, first removing any burned parts; or you may use 1 lb. of fresh uncooked pork, or only the salt pork, if you prefer. After it has stewed for an hr., skim off the fat. Wash and scrape 2 large parsnips, cut them into inch slices, and add them to the stew; add also 1 small onion, sliced. Half an hr. before dinner, add 4 or 5 potatoes, cut in small pieces, and parboiled 5 minutes. When done skim out the meat and vegetables, thicken the liquor with flour and water, add more salt and pepper, if necessary, cook 10 minutes longer, then pour it over the meat.—Mrs. Jennie Austin, 3826 S. La Salle St., Chicago, Ill.

BROILED PORK TENDERLOINS.—Split the tenderloin through lengthwise, put on a wire broiler, and cook over a clear fire; when done put in a pan with a lump of butter and let the juice of the meat and butter come to a boil. This makes a delicious gravy. Season with salt and pepper.—Mrs. M. L. Baker, 3560 Forest Ave., Chicago, Ill.

TENDERLOINS STUFFED WITH OYSTERS.—Split 2 large tenderloins, season with salt and pepper. Make a dressing of a pt. of oysters, a cup cracker crumbs; season with salt, pepper and celery-salt. Spread the dressing on one-half of the tenderloin, covering with the other half. Spread the top thickly with dressing; tie together with a string, bake like chicken, baste often.—Mrs. C. J. Jeffries, Winnetka, Ill.

SWEET BREAD

BOILED SWEET BREAD.—Wash in cold water; be careful not to break the membrane. If broken, wrap in cheesecloth before cooking. Simmer in salted acidulated water 20 minutes. To water

may be added 1 slice of onion, 1 bay leaf. Each may be diced and served in chopping-dish. (2 cups diced material, 1½ cups sauce.)—Mrs. Joseph King, Kenilworth, Ill.

BROILED VEAL SWEETBREADS.—Soak in tepid water ½ hr.; throw into hot water to harden and whiten; then draw off the outer casing, remove the little pipes and cut into thin slices, roll in beaten egg, then in cracker crumbs, and broil. Or, drop them in hot fat and butter, and fry.—Mrs. Abner Grant, Sherman, Ill.

FRIED SWEETBREADS.—Clean the sweetbreads, dip in egg and cracker crumbs and fry in hot fat until a nice brown. Serve hot.—Mrs. S. J. Walsh, 4442 Langley Ave., Chicago, Ill.

SWEETBREADS WITH MUSHROOM SAUCE.—Lay the sweetbreads in cold, salted water for an hr., take out all the stringy parts, and lay in clear water for a short time. Dry on a towel, dip in beaten egg and bread crumbs, rolled fine, and fry brown in butter, lay in a hot dish.

For the Sauce.—Pour a cup of cream or rich milk in a stewpan, add a piece of butter, pepper, salt, a little parsley, and a very little thickening, then add a can of mushrooms, and pour whole over the sweetbreads.—Eloise Jennings, Winnetka, Ill.

TONGUE

LAMB'S TONGUE, BARBECUED.—Open a can of lambs' tongues and spread on a platter. Sprinkle with salt, pepper, and a little onion juice. Lay in a sauce made by stirring together 3 tablespoons of salad oil and 1 of vinegar. Let them stand in this mixture over night. In the morning heat a little butter in the fryingpan, lay the tongues in this and saute, turning often.—Mrs. C. Jefferson, 505 S. 5th Ave., Maywood, Ill.

BOILED TONGUE.—If salted, wash and let stand in cold water for 2 or 3 hrs. Then boil from 5 to 6 hrs. in a porcelain kettle. Let stand in this liquor over night. Peel off the skin, and cut very thin.—Mrs. S. J. Walsh, 4442 Langley Ave., Chicago, Ill.

BOILED BEEF TONGUE.—Let cook until very tender, 4 hrs. or more, then partially cool in the liquid, but remove to peel off

the skin before the tongues become cold. Serve cold, sliced thin. Garnish with a macedoine of vegetables, as peas, asparagus tips, carrots, and turnip, cut in cubes and moulded in aspic jelly. Pass mayonnaise in moulding. Salt the boiling water in which a fresh tongue is put to cook; it will cook in about 2 hrs.; vegetables added to the water are an improvement, the liquid may be used for soup. A boiled tongue, fresh or salt, is often glazed and served on a bed of spinach a la creme, or of plain cooked spinach; with the latter serve sauce piquant. A fresh tongue may be braised.—Mrs. D. C. Daniels, Arlington Heights, Ill.

BOILED SMOKED TONGUE.—Wash the tongue and soak 4 hrs. in tepid water. Put over the fire in plenty of cold water and cook 12 minutes to the lb. after it boils. Let it get cold in the water; pare and trim neatly, and garnish with small green pickles.—Mrs. A. C. Christy, Glen View, Ill.

LAMBS' TONGUES, BOILED.—Boil 6 tongues in salted water, with the juice of half a lemon, until tender. Serve cold with Tartar sauce. Or pickle them by covering with hot spiced vinegar.—Mrs. Allan George, Park Ridge, Ill.

CREAMED SMOKED TONGUE.—Bend the tip of the tongue around and tie it to the root. Put it in cold water and place over the fire. When it comes to a boil, pour off the water, and put it on again in cold water. Boil until tender, or about 2 hrs. Remove the skin, roots and fat. Pour a white sauce over the tongue, and serve it cold with a salad dressing. Tongues may also be braised and served hot or cold.—Mrs. L. C. Crawford, 1003 S. 3rd Ave., Chicago, Ill.

FRENCH TONGUE.—Cut 1 lb. of cold boiled tongue into dice. Make 2 clove garlic in a "chapon," put this in the bottom of a bowl; put in the tongue, sprinkle over $\frac{1}{2}$ teaspoon of celery seed, 1 onion, grated, and 2 tablespoons of tarragon vinegar. Cover the bowl and stand aside over night. Next morning, lift the tongue carefully from the garlic, add, mixed, $\frac{1}{3}$ cup of chopped nuts, and mix the whole with $\frac{1}{8}$ pt. of mayonnaise dressing. Serve in little nests of lettuce leaves.—Mrs. Allan George, Park Ridge, Ill.

MINCE OF TONGUE AND EGGS.—Boil a fresh calf's tongue, let it get cold, and mince fine. Heat $\frac{1}{2}$ pt. of soup stock, and cook together, in a frying-pan, a tablespoon of butter and 1 of browned flour. On this pour the hot soup stock and cook until you have a thick brown sauce. Into this turn the chopped tongue, and toss and stir until smoking hot. Season with a teaspoon of tomato catsup, a teaspoon of onion juice, salt and pepper. Have ready slices of toast on a heated platter. Pour the hot mixture over these. Put a poached egg in the center of each slice of toast, and serve.—Mrs. Robert Randall, 908 S. 8th Ave., Maywood, Ill.

SHEEP'S TONGUES, BRAISED.—Wash, dredge with salt and flour, and brown in salt pork fat, with 1 or 2 minced onions. Put them in a pan with water or stock to half cover; add 1 sprig of parsley, a little salt and pepper; cover and cook 2 hrs., or until tender. Remove the skin, and trim neatly at the roots. Place a mound of spinach in the center of the dish; arrange the tongues around the spinach, alternating with diamonds of fried bread.—Mrs. Joseph King, Kenilworth, Ill.

SPICED BEEF TONGUE.—Rub into a tongue a mixture of 1 cup of brown sugar, a piece of saltpetre the size of a kernel of corn, a tablespoon of ground cloves, and $\frac{1}{2}$ teaspoon of black pepper. Put it in a strong brine of salt and water, enough to cover, and let stand a week or 10 days. Take out, wash and dry. Roll in a paste made of flour and water. Put in a small dripping-pan with a little water, and bake slowly till done. When done remove the paste and skin, set away to cool. Have very cold, and slice thin.—Eloise Jennings, Winnetka, Ill.

TRIPE

TRIPE IN BATTER.—Boil the tripe 20 minutes. Cut in pieces 2 inches square, dip in batter made with 1 egg, $\frac{1}{4}$ cup of water, 1 tablespoon of vinegar, 1 teaspoon of salt, and flour to make almost a drop batter, and fry in a frying-pan.—Mrs. C. E. Worth, Wheeling, Ill.

BOILED TRIPE.—Wash the tripe well through several boiling waters; then put it in cold water, and let it soak over night. Scrape again, until white and clean. Boil the tripe in equal parts of

milk and water for $\frac{1}{2}$ hr., boiling at the same time and in the same water a couple of onions, which should be put in the water at least $\frac{1}{2}$ hr. before the tripe is put in to boil. Skim out the onions when perfectly tender, and make them into a sauce as follows, to pour over the tripe: Drain the cooked onions well and chop them very fine; then place them in $\frac{1}{2}$ pt. of hot milk, and season with butter, salt and pepper.—Mrs. C. E. Jefferson, 505 S. 5th Ave., Maywood, Ill.

BROILED TRIPE.—Simmer 1 lb. of pickled tripe (the honeycomb tripe is best) about $\frac{1}{2}$ an hr., or until tender, in sufficient milk and water to cover. Drain, wipe dry, and cut into pieces for serving. Dip each piece in melted butter or oil, season with salt and pepper., and boil over a clear fire until well colored. Serve with tomato or Tartar sauce.—Mrs. Abner Grant, Sherman, Ill.

FRICASSEED TRIPE.—Put 1 lb. of tripe, cut in narrow strips, in a pan with 1 small cup of milk or water and butter the size of an egg. Work 1 large teaspoon of flour in with butter or dredge it in; season with pepper and salt; simmer gently $\frac{1}{2}$ hr. If liked, add a little chopped parsley. Serve hot.—Mrs. Roger Rawlings, Chicago Heights, Ill.

FRIED TRIPE.—Cut the tripe in squares, dip in beaten egg, to which has been added a seasoning of salt and pepper, then dip in flour and fry in very hot lard. When a light brown, drain on soft paper, and serve.—Mrs. Abner Grant, Sherman, Ill.

VARIATION I.—Parboil until tender, put 2 tablespoons of butter in a frying-pan and when light brown, put in the tripe and fry until brown, turning often. Place butter size of an egg on a warm pan and when melted, add 2 tablespoons of chili sauce. Put the tripe into this dressing, and serve.—Eloise Jennings, Winnetka, Ill.

TRIPLE STEW.—Cut fresh tripe into pieces about 5 inches long and 4-wide. Place on the stove in just enough hot water to cover. Cut up 6 or 7 onions in fine shavings, adding them to the tripe. Let the water simmer slowly away. Add a paste made of milk, thickened with flour, a piece of butter, salt and pepper. Let them all boil up 2 or 3 times.—Mrs. C. J. Jeffries, Winnetka, Ill.

VEAL

BONELESS BIRDS.—Cut up veal, or leaf steak in pieces about 2 inches square, and pound each piece until it is quite flat. Dust all with pepper and salt, and lay on each piece a strip of bacon, roll it up and tie with string, dip each piece in flour and brown in a mixture of butter and dripping; when birds have become brown pour on enough water to cover them; let them simmer gently about 2 hrs., thicken gravy with a little flour. Serve hot.—Mrs. H. A. Klein, 12 E. 48th St., Chicago, Ill.

"VEAL BEWITCHED."—Chop very fine 3 lbs. of veal taken from the leg, $\frac{1}{4}$ lb. salt pork, 1 cup of bread crumbs, 3 teaspoons of salt, 1 of black pepper, a scant $\frac{1}{2}$ teaspoon of cayenne, and a pinch of cloves; work in thoroughly 2 raw eggs and put in mould or kettle, cover tightly, and steam 3 hrs.; remove from the fire and put in the oven a short time to dry; leave the oven door open. When cold, turn out, cut in thin slices, and serve.—Eloise Jennings, Winnetka, Ill.

STUFFED BREAST OF VEAL.—Make an incision between the ribs and the meat to form a cavity in which to place the stuffing. Make a stuffing of 1 cup of bread crumbs, $\frac{1}{4}$ lb. of fat salt pork, 1 teaspoon of sweet marjoram, 1 teaspoon of thyme, 1 teaspoon of salt, $\frac{1}{4}$ teaspoon pepper. The pork should be chopped very fine, and will make about a large tablespoonful. Butter may be used in its place, if preferred. Roast the same as plain veal.—Mrs. Chas. Horn, 1024 La Salle Ave., Chicago, Ill.

VEAL, CHICKEN OR RABBIT BONDINETTES.—To a lb. of finely-minced meat add $\frac{1}{4}$ of a lb. of mashed potatoes; season with salt and pepper, and moisten with a gravy made from the bones of the cold meat. Press the minced meat into well-buttered cups and bake for 20 minutes. Turn it out on a dish, pour a little brown gravy around, and stick a sprig of parsley into each bondinette.—Mrs. C. J. Jeffries, Winnetka, Ill.

DANISH VEAL CHOPS.—Take the chops off of the leg, spread on each one parsley, salt and pepper, roll up, tie with a string or run through with a toothpick. Put butter in a frying-pan, let it get brown. Put in the veal chops and let brown, add milk or

cream enough to half cover, and turn the chops over. Season, and serve.—Mrs. John Hansen, 1408 S. 8th Ave., Maywood, Ill.

VEAL CROQUETTES.—1 pt. of chopped cooked veal, 1 teaspoon of onion juice, 1 tablespoon of chopped parsley, 1 level teaspoon of salt. Mix thoroughly, make cream sauce with $\frac{1}{2}$ pt. of milk, 1 tablespoon of butter, 2 tablespoons of flour, a little pepper and nutmeg. Add this to meat and mix. When cold form into croquettes. Dip in egg, roll in bread crumbs and fry in hot fat.—Mrs. M. Gorman, 3855 Cottage Grove Ave., Chicago, Ill.

VEAL CUTLETS WITH VERMICELLI.—Remove all the fat, but not the small rib of the cutlet, season and turn in egg and crumbs, or dip in melted butter, then in cheese, mixed with sifted crumbs. Let it absorb, dip in the egg and again in the cheese mixture. Stand aside for 2 hrs., then fry in plenty of butter. Have ready some vermicelli boiled in salt water, then drained and mixed with tomato sauce. Arrange the vermicelli in the center of a chop platter and place the cutlets around them.—Mrs. C. J. Jeffries, Winnetka, Ill.

VEAL CUTLETS WITH BACON.—Neatly trim the cutlets so that they will be of one size, and shape and then beat them with the rolling-pin until they are a little more than a $\frac{1}{4}$ of an inch in thickness. Dip each cutlet into beaten egg and then into fine, dry bread crumbs, seasoned with salt and pepper. Place them in a pan, well greased with cold dripping. Fry gently until done on one side; turn and fry the other side. When done, serve with slices of bacon.—Mrs. David Harvey, 1449 S. State St., Chicago, Ill.

BOILED FILLET OF VEAL.—The fillet should be cut from small, tender veal. Stuff with oyster stuffing. Fasten together neatly and securely with tape. Cover with cold water and allow it to slowly reach the boiling point. Skim carefully and simmer for 3 or 4 hrs. Remove the tape, first inserting skewers to hold the veal in place. Use oyster sauce in serving.—Mrs. Frank E. Cox, 3805 Wentworth Ave., Chicago, Ill.

BOILED CALF'S FEET.—Bone 2 white calf's feet as far as the first joint and soak in warm water 2 hrs. Now put into a stewpan 2 slices of bacon, 2 tablespoons of butter, 2 of lemon juice,

some salt and whole pepper, 1 onion, 1 bunch of savory herbs, 4 cloves and 1 blade of mace; lay the feet in and add just enough water to cover. Stew gently for about 3 hrs., remove the feet and serve them, covered with parsley and butter. The stock from the feet should be strained and reserved for use. It will prove a good addition to gravies, etc.—Mrs. J. E. Callin, 2717 S. Wabash Ave., Chicago, Ill.

TO COOK CALF'S HEAD.—Clean the calf's head, split in halves, take the eyes and snout bone away, soak in cold water for 2 hrs. Wash the brains in several waters, and lay them in cold water. Put the head together; cover it with cold water, add a tablespoon of salt; boil slowly for 2 or 3 hrs. When it has boiled about an hr., take out $\frac{1}{4}$ of the liquor for gravy; add salt, pepper, parsley, chopped fine, a tablespoon of lemon juice, and put over the fire to boil. Beat up an egg, with 2 tablespoons of flour. Remove the skin from the brains and beat them up with the egg and flour. When well beaten, thicken the gravy with it and stew 15 minutes.—Mrs. C. J. Jeffries, Winnetka, Ill.

VEAL AND HAM.—These are often dressed together. Heat the frying-pan hot, and fry the ham, using no fat unless the meat is unusually lean. When the ham is cooked, place it on the serving dish, cook the veal in the juices left from the ham, frying without covering until it is a deep brown. After the veal is done, add a little water to the gravy, season with pepper and salt, if needed, and pour it out, thickening over the meat.—Mrs. J. Carey, 3248 S. State St., Chicago, Ill.

VEAL LOAF.—3 lbs. chopped veal, 3 eggs, $\frac{1}{2}$ doz. crackers (rolled fine), salt, pepper. Mix ingredients well and mould in a loaf. Put into pan. Over it lay strips of bacon and put around it 2 cups of water. Cook slowly for 1 hr. (at least). Serve with tomato sauce, or any sauce preferred.—Mrs. Helen Williams, 6032 Ellis Ave., Chicago, Ill.

VEAL OYSTERS.—Cut veal from the leg or tenderloin into pieces the size of an oyster. Season with pepper, salt, and a little mace; dip in egg, and into bread or cracker crumbs, and fry. Serve with tomato sauce.—Mrs. C. J. Jeffries, Winnetka, Ill.

BAKED VEAL PIE.—Boil veal 1 hr., then place in a deep dish. When laying on the uppercrust wet and flour the undercrust all around. Lay on the uppercrust and press the edge so that the flour and water will make the crusts adhere and prevent the gravy from escaping. Pick the top several times with a fork.—Mrs. C. J. Jeffries, Winnetka, Ill.

VEAL POT PIE.—Get the little mealy pieces of veal, put into the fireless cooker kettle, add 1 onion, pepper, salt, celery tops and 1 stalk, cover with water and bring to a good boil, put into fireless cooker for 6 hrs. Bring to a boil over the blaze and return to the cooker for $\frac{3}{4}$ of an hr. with dumplings on top.—Mrs. E. J. McGrath, 315 S. 5th Ave., Maywood, Ill.

VEAL PUDDING.—Cut 2 lbs. of veal into small pieces $\frac{1}{4}$ inch thick. Melt butter the size of an egg on a clean pan and lay in the veal, a few slices of bacon, a sprig of thyme and season with pepper and salt. Simmer over a slow fire for 10 minutes, and then add 2 or 3 tablespoons of warm water. Boil up once and set aside to cool. Line a pudding-dish with suet crust, put in the veal and bacon, and turn the gravy over it. Cover with paste, pressing firmly with the thumb, set the dish in a pudding bag or cloth, put in boiling water and boil constantly about 1 hr., or till done.—Mrs. L. Caldwell, 3660 S. Wabash Ave., Chicago, Ill.

ROAST VEAL.—Wipe the meat, dredge with salt, pepper and flour, and place it in a pan, with some butter or slices of salt pork or bacon to provide basting fat. Roast 20 to 30 minutes for every lb. of veal. Baste every 20 minutes, using the liquid in the bottom of the pan for basting as soon as there is sufficient. Make a gravy the same as for any roast, using the liquid in the pan. This roast is improved in flavor by roasting in paper bags.—Mrs. S. J. Walsh, 4442 Langley Ave., Chicago, Ill.

VEAL STEW WITH DUMPLINGS.—The ends of the ribs, the neck and the knuckle may be utilized for the stew. Take 3 lbs. of veal, 2 small onions, 5 potatoes, 1 tablespoon of butter, 1 cup of milk, salt and pepper. Cut the meat into pieces the size of a teacup and place them in a kettle with the onion, salt and pepper, and enough water to just cover them. Simmer gently until the meat is tender, about an hr. being generally sufficient. Strips of salt pork

are sometimes cooked in with the veal and add much to the flavor. Half an hr. before serving add the potatoes, cut in halves, and boil them with the meat. Use for the dumplings: 1 pt. of flour, large $\frac{1}{2}$ tablespoon of lard, 1 teaspoon of baking powder, 1 teaspoon of salt, milk to moisten. Stir the baking powder and salt into the flour and rub in the lard with a spoon until the whole is thoroughly mixed. Add enough milk to moisten the flour and make a dough, taking care not to make the mixture too wet. Flour the baking board, roll the dough out an inch thick and cut out as for biscuit. Put the pieces on a plate, set the plate in a steamer over a skimmer, lift the meat and potato from the kettle and thicken with a little flour, stirred to a thin, smooth paste, with water. Pour the gravy over the meat and dumplings. If the stew should seem quite boiled down, the dumplings should be steamed over a separate kettle of boiling water, as the rapid boiling necessary for their cooking reduces the stew very much. Another mode of cooking the dumplings is to boil them in with the stew; but they are very apt to be heavy unless served the moment they are done. Steamed dumplings can always be relied upon to be light.—Mrs. James Cline, 1126 N. Clark St., Chicago, Ill.

GAME

HARE

HOW TO DRESS BELGIAN HARE.—Take the hare by the hind feet, letting the head hang downward, strike a blow on the back of the head; cut the throat at once, letting out all the blood. Hang up. Run the knife around the first joint of the hind legs, cutting the skin, and pass the blade inside the thigh to the tail. With the hand separate the skin from the flesh, drawing the skin downward toward the head. Cut the fore-legs off at the first joint and pull up the skin. Use the knife carefully in skinning the head, severing it at the nose and lip and drawing it off. Slit the belly lengthwise and remove the intestines, but not the kidneys. Save the liver, heart, and head, if preferred, removing the eyeballs. Wash the body thoroughly, and dry with a cloth.—Mrs. E. D. Kelley, Winnetka, Ill.

BELGIAN HARE STUFFED AND BAKED.—Singe and wipe the hare. Fill either with a potato or chestnut stuffing; sew it up carefully and put into a baking-pan; add to the pan $\frac{1}{2}$ cup of stock, 1 teaspoon of pepper; put into a quick oven and bake $1\frac{1}{2}$ hrs., basting every ten minutes. Turn the hare several times while baking. Dish on a deep bed of cress. Carve, cut off first the hind legs, then the fore-quarters, then the meat from the saddle. Pass with this carefully cooked peas or asparagus tips or string beans. As a supper dish or for luncheons serve with it a mayonnaise of celery. Serve also with black currant or guava jelly.—Mrs. F. C. Winter, Winnetka, Ill.

BELGIAN HARE CUTLETS.—Boil the hare the same as for salad. Then follow the recipe for chicken croquettes, using the water in which the hare was boiled instead of milk. When cold, form into cutlet-shaped croquettes, dip and fry. Serve with either brown or tomato sauce, and peas or mayonnaise of celery.—Mrs. E. D. Bennett, Bartlett, Ill.

FRICASSEED HARE.—Lay the pieces in cold water a little while, drain well and place in saucepan with pepper and thin slices of salt pork. Cover with water, and let simmer $\frac{1}{2}$ hr. Add chopped onion. Make a smooth flour paste, stir in and let simmer until the meat is tender, then add $\frac{1}{2}$ cup of cream. If too thin, add more flour. Boil up at once, and serve hot.—Mrs. E. D. Kelley, Winnetka, Ill.

JUGGED HARE.—Skin one hare and cut in pieces, but do not wash it; dredge with flour and fry brown in butter, season with pepper, salt and cayenne. Have ready $1\frac{1}{2}$ pts. of good gravy made from beef. Put the hare into a covered jar, add 1 onion with 4 cloves stuck in it, 1 lemon, peeled and sliced, and pour over it the gravy. Cover the jar closely, stand it in a double boiler of cold water, cook 4 hrs. if old, 3 hrs. if young. When done add 1 tablespoon of mushroom catsup, 2 glasses port wine, and a good piece of butter rolled in flour; shake a few minutes over the fire, take from jar, and serve with forcemeat balls and red currant jelly.—Mrs. Clark K. Mason, Bensen, Ill.

RABBIT

TO SKIN A RABBIT OR HARE.—Cut off the fore feet at the first joint; cut the skin around the first joint of the hind leg, loosen it, and then with a sharp knife slit the skin on the under side of the leg to the tail. Loosen the skin and turn it back until it is removed from the hind legs. Tie the hind legs together and hang the rabbit on a hook by this fastening. Draw the skin down over the head, slipping out the fore legs when they are reached. Cut off the ends of the nose and thus remove the entire skin. Wipe with a damp cloth, remove the entrails, saving the heart and liver, wipe carefully inside, and, if it requires washing, use water made acid with vinegar.—Mrs. L. C. Crawford, 1003 S. 3rd Ave., Maywood, Ill.

BAKED RABBIT.—Skin and clean carefully. Lay it in salt water for an hr., then scald with boiling water, wipe it dry, sprinkle with salt and pepper. Stuff with a dressing made of bread crumbs, chopped salt pork, onion, pepper, salt, and thyme, sew up; place some slices of salt pork on it, place it in a baking-pan

with enough hot water to keep it from burning. Baste often. Serve with mashed potatoes and currant jelly.—Mrs. S. J. Walsh, 4442 Langley Ave., Chicago, Ill.

BAKED RABBITS WITH RICE.—Cut a plump, young rabbit into joints, and pepper highly. Dissolve 4 oz. of bacon fat or good dripping in a saucepan, put in the rabbit, and let it steam over a gentle fire until lightly browned. Take it up, drain, and put aside. Wash $\frac{1}{2}$ lb. of rice, put it in a saucepan with a qt. of nice-flavored stock and $\frac{1}{2}$ blade of mace. Let it simmer until it is tender and has absorbed the liquor, let cool and stir in a large slice of fresh butter and the yolks of 4 eggs. Butter a deep dish, lay the pieces of rabbit into it, pour over them a large spoonful of chutney, and spread the rice on the top. Lay the beaten yolks of 2 eggs upon the rice, and bake in a brisk oven.—Mrs. E. D. Kelley, Winnetka, Ill.

BARBECUED RABBIT.—Wash the cleaned and beheaded rabbit thoroughly, and cut it open all along the underside of the body. Make deep incisions across the backbone that the heat may penetrate to the center of the flesh. Spread the hare open on a hot platter, rub with butter, cover and keep warm in the oven while you make the sauce. In a small saucepan melt 3 tablespoons of butter, and stir into it 2 tablespoons of vinegar, a teaspoon of French mustard, and a teaspoon of minced parsley. When very hot pour the sauce over the rabbit. Let it stand, covered, in a hot dish 5 minutes before serving.—Mrs. May C. May, Mayfair, Ill.

BOILED RABBITS.—They should be very young. Wash and clean very thoroughly, and fasten the heads to the sides. Put into clear boiling water and simmer for $\frac{1}{2}$ or $\frac{3}{4}$ hr. Pour white or onion sauce over them, and serve.—Mrs. C. E. Worth, Wheeling, Ill.

BROILED RABBITS.—Skin clean, wipe dry, split down the back and pound fat; then wrap in well-buttered letter paper, place them on a buttered gridiron and boil over a clear, brisk fire, turning them often. When cooked, serve on a hot plate, seasoning with plenty of salt, pepper, and butter, turning them over and

over so that they will take up the butter.—Mrs. C. J. Canthorn, Wilmette, Ill.

FRIED RABBIT.—Clean, wash and put into boiling water; boil 10 minutes, and drain; when cold cut into joints, dip into beaten egg, then in bread crumbs, and season with salt and pepper. Fry brown in butter and lay over a moderate fire. Thicken the gravy with 1 tablespoon of flour and pour in 1 cupful of milk or cream; boil up once and pour over the rabbit. Garnish with sliced lemon, and serve with onion sauce.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

RABBIT PIE.—Cut a rabbit into 8 pieces, soak in salted water $\frac{1}{2}$ hr., and stew until half done in enough water to cover it. Lay slices of pork in the bottom of a pie-dish and upon these a layer of rabbit. Then follow slices of hard-boiled eggs, peppered and buttered. Proceed until the dish is full, the top layer being bacon. Pour in the water in which the rabbit was stewed, and add a little flour. Cover with puff paste, cut a slit in the middle, and bake 1 hr. If it browns too fast lay paper over the top.—Mrs. E. D. Kelley, Winnetka, Ill.

RABBIT POT-PIE.—Cut a rabbit in pieces and let stand over night in cold water. Next morning put in a stewpan, season with cayenne, pepper and salt, pour in a qt. of warm water and stew over a slow fire until tender, adding more water, if necessary. When nearly done, add piece of butter size of a walnut, mix with a spoonful of flour. Add $\frac{1}{2}$ doz. ginger snaps and $\frac{1}{2}$ cup of cream. Do not boil after putting in the cream.—Mrs. Pitt, 240 S. 20th Ave., Maywood, Ill.

ROASTED RABBIT.—Take a large rabbit and cut off the fore part, that is, from the head down to the loin, and make a civet of it. Lard the hind part with pork and leave it in the following marinade for 24 hrs. Set it in a deep dish and sprinkle it with pepper. Cover it with a few bay leaves, thyme, sliced onion and cloves. Pour over it 1 pt. of white wine. Turn it over 3 or 4 times during the 24 hrs. Take it out of the marinade. Put it in the oven to bake for $\frac{3}{4}$ of an hr., basting several times with marinade, which you serve in a sauce-dish with the meat. The fore part would not be good roasted; it would be too dry, and

would not be tender enough.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

RABBIT SALAMI.—Place 2 rabbits in a baking-pan; add 1 slice of onion, 1 stalk of celery, cut fine, and 1 bay leaf; brush the game with melted butter, then cook for 30 minutes. Lift the meat from the pan, add to the pan 2 tablespoons of butter and the same of flour, and cook till brown. Add 1 pt. of hot water, stir well, and when smooth add 1 teaspoon of salt, 1 tablespoon of Worcestershire sauce, 1 tablespoon of capers and 12 stoned olives. Lay the game, arrange the olives for a garnish, strain the sauce over the meat, sprinkle on finely chopped parsley, and serve.—Mrs. Roger Rawlings, Chicago Heights, Ill.

SQUIRREL

BARBECUED SQUIRREL.—Broil the squirrels, lay upon a hot dish, ribs downward, and cover with a sauce made by heating together 4 tablespoons of vinegar with 2 of butter, a teaspoon each of sugar and made mustard, $\frac{1}{2}$ teaspoon each of salt and pepper. Boil 1 minute; pour over the squirrels and let them stand, covered, 10 minutes before serving.—Mrs. C. E. Worth, Wheeling, Ill.

BROILED SQUIRRELS.—Skin, clean and lay in a marinade of salad oil and lemon juice for 1 hr. Drain, but do not wipe. lay upon a griddle iron, wide open, ribs downward. Broil over clear coals, turning as they begin to drip. When done remove to a hot water dish, wash with butter creamed with lemon juice and seasoned with pepper and salt. Cover, and let stand 5 minutes before serving.—Mrs. C. E. Worth, Wheeling, Ill.

SQUIRREL PIE.—Clean and joint the squirrels, cutting the backs into 3 pieces. Put 6 slices of fat salt pork into a saucepan, fry 3 minutes, put in the squirrels and fry to a light brown in this fat, adding as the meat begins to yellow a chopped onion, some chopped parsley, and a cup of mushrooms; sprinkle over them 2 tablespoons of flour; add a pt. of stock, and simmer slowly until the meat is tender, seasoning with salt and pepper. Boil 1 minute; pour over the squirrels and let them cool before putting

into bake-dish; pour in a gravy formed by stewing, add a few more mushrooms and a couple of hard-boiled eggs, cut in slices; cover with a good crust, and bake 1 hr.—Mrs. Clark Mason, Bensenville, Ill.

ROAST SQUIRREL.—Clean, wash, and lay for 1 hr. in salad oil and lemon juice. Have ready a large cup of bread crumbs soaked in enough cream to moisten them, add a cup of minced mushrooms and pepper, salt and onion juice to your taste. Fill the squirrels with this stuffing, sew up and truss, rub all over with butter, lay in a baking-dish, and nearly cover with weak stock. When done, make a piquant sauce from the gravy in the pan by adding the juice of $\frac{1}{2}$ a lemon, a teaspoon of Worcestershire sauce, paprika and salt to taste. Boil up and pour into a boat.—Mrs. May C. May, Mayfair, Ill.

VENISON

VENISON.—Soak 7 or 8 hrs. in cold water, then parboil in a weak solution of soda water, and cook as desired. This kills the wild taste.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

FRIED VENISON STEAK.—Cut the steaks from the breast, rub them over with a mixture of salt and pepper, dip in wheat flour or rolled crackers and fry to a rich brown on both sides in $\frac{1}{4}$ lb. of hot butter. Put them on a dish and place a tin cover over them to keep them warm. Dredge 1 heaping teaspoon of flour into the butter in the pan and stir till brown, pour in a small cup of boiling water with 1 tablespoon of currant jelly dissolved in it, stir a few minutes, strain the gravy and pour it over the meat, —Mrs. C. E. Worth, Wheeling, Ill.

VENISON PIE.—Stew gently until tender some small pieces of fresh venison and some slices of sweet potato; season with salt and pepper. Put into a baking-dish and cover with a paste made from the drippings from a roast of venison, allowing $\frac{1}{2}$ lb. of fat to 1 lb. of flour.—Mrs. C. E. Worth, Wheeling, Ill.

ROAST LEG OF VENISON.—Wipe carefully, draw off the dry skin. Lard the lean side of the leg, then soften with $\frac{1}{2}$ cup of butter, rub it on the meat and dredge with salt, pepper and flour.

Lay the leg on the rack in the baking-pan, sprinkle the bottom of the pan with flour, place it in a very hot oven and watch carefully until the flour in the pan has browned, about 5 minutes. Add boiling water to cover the bottom of the pan, and after roasting 15 minutes, baste the venison well, and repeat the basting every 15 minutes until the meat is done, renewing the water in the pan as often as necessary. Should the meat be liked very rare, allow for a 10-lb. roast, $1\frac{1}{4}$ hrs. of cooking; but most tastes require at least 15 minutes longer than that. Serve with a gravy made from the juice in the bottom of the pan, the same as that for roast beef, sending the gravy to table in a gravy-boat. Always serve currant jelly with venison. The oven must be very hot the first $\frac{1}{2}$ hr., and after that the heat may be lessened somewhat.—Mrs. Frank Mullins, Franklin, Ill.

SADDLE OF VENISON.—Rub the meat thoroughly with melted butter, and wrap it in buttered paper. Put into a covered roaster with a little water in the bottom of the pan. Allow at least 20 minutes' roasting to every lb. of meat. Half an hr. before the meat is done remove the cover and the paper, and cook, basting every 10 minutes with butter and a little melted currant jelly. At the end of the $\frac{1}{2}$ hr. transfer the venison to a hot platter; strain the drippings left in the pan, add to them a cup of boiling water, a dash of nutmeg, salt, pepper, 2 tablespoons of butter, and the same quantity of currant jelly. When the butter and the jelly are melted, pour the sauce into the gravy-boat and send to the table with the venison. The loin, haunch and the leg of venison may be cooked in like manner.—Mrs. C. E. Jefferson, 505 S. 5th Ave., Maywood, Ill.

VENISON STEAK.—It requires about 3 minutes more time to broil than beefsteak, even when tender. If doubtful lay in olive oil and lemon juice for 2 hrs. before cooking. Drain, without wiping, and broil over clear, hot coals, turning often to avoid scorching. Take up, lay upon a very hot dish, sprinkle with salt and paprika, and spread on both sides a mixture of butter, stirred up with currant jelly. Cover and leave over hot water 5 minutes before it goes to table.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

LEFT OVER MEAT

BAKED LEFT-OVERS.—1 cup cold meat (minced), $\frac{1}{2}$ cup bread crumbs, 1 tablespoon butter, $\frac{1}{2}$ teaspoon chopped parsley or sage, 1 very small onion, chopped fine, pepper and salt to taste. Mix together, moisten with beaten eggs. Bake in hot oven 15 or 20 minutes. Serve with brown gravy or tomato sauce.—Mrs. M. Abbott, 2110 Dearborn St., Chicago, Ill.

VARIATION I.—Put all left over beef, pork, veal, mutton, lamb or other meat separately or together through the mincing machine with a small onion, season with salt and pepper, put in a bake dish, cover over with mashed potatoes, then sprinkle the top with bread or cracker crumbs and bits of butter, a little pepper and salt and brown in the oven. While preparing the potatoes, set the dish with the meat on the top of the stove with the gravy, if any left over, or use a good piece of butter and hot water, as the meat is dry. Or again heat the meat, onion and potatoes, all together in a frying pan on the top of the stove.—Mrs. S. Ackermann, 546 E. 37th St., Chicago, Ill.

VARIATION II.—Take the remnant of cold boiled leg of mutton or of a roast of beef, shave it into thin slices, season and add, if you like, an onion chopped fine, or a pinch of sweet herbs. Put this on a baking dish and pour on the gravy, if you have any; if not, a little water will do, with a little butter and flour; then take hot boiled potatoes, mash fine, add a little milk or butter to soften them into a smooth paste and lay over the meat. Put the dish in the oven and bake to a nice brown.—Mrs. P. A. Bardorf, 4253 Prairie Ave., Chicago, Ill.

MEAT BALLS.—Take sufficient cold meat for a meal; bone and chop it fine, season with salt and pepper, also allspice and nutmeg if liked; soak about $\frac{1}{3}$ as much bread in cold milk, press out and mix with the meat; allow one egg to every three persons and a lump of butter as large as a walnut; mix thoroughly, roll into balls and fry in hot fat.—Mrs. C. Baker, 1718 N. Clark St., Chicago, Ill.

VARIATION I.—Take 5 or 6 boiled potatoes and some cold meat and put through a mincer; thoroughly mix potatoes and meat, then add 1 egg, 1 small onion, pepper and salt. Form into

balls and cook in a good hot oven.—Mrs. Lydia Allen, 721 Wells St., Chicago, Ill.

VARIATION II.—1 cup cooked meat, 1 teaspoon lemon juice, $\frac{1}{4}$ teaspoon salt, 1 teaspoon chopped parsley, $\frac{1}{4}$ teaspoon thyme, $\frac{1}{8}$ teaspoon onion juice, pepper, yolk of 1 egg; mix in order given, adding enough egg to moisten meat; form in balls size of a marble; roll in flour and brown in hot fat.—Mrs. Mary E. Stark, 3753 Armour Ave., Chicago, Ill.

BLANQUETTE OF HAM AND VEAL.—Cut 2 cups of cooked veal, or any cold meat, and 1 cup of boiled ham in pieces, add this with salt, a pinch of cayenne pepper, $\frac{1}{2}$ teaspoon of curry powder to 2 cups of cream sauce; when it boils add the yolks of 2 eggs, thoroughly beaten, with $\frac{1}{2}$ cup of milk, cook $\frac{1}{2}$ minute longer; serve with hard-boiled eggs, sliced, and laid on top. The cream sauce may be made by letting 1 pt. of cream come to a boil, have 1 heaping tablespoon of flour, mixed smooth with a little cold cream, and add to the boiling cream; boil 3 minutes.—Eloise Jennings, Winnetka, Ill.

BOILED AND STEWED LEFT-OVERS.—If cold roast beef is rare, boil quickly, and serve with butter, salt and pepper, etc. If well done, warm up in a brown gravy, have the gravy hot, and put the slices of meat in it; don't let them cook long, as cooking in a gravy will make any meat tough. Then with the remaining scraps of meat, with the bone and a few vegetables, make a stew, with dumplings.—Mrs. M. L. Baker, 3560 Forest Ave., Chicago, Ill.

BOYS' DELIGHT.—Use any chopped cold roast meat, place in a granite pan and cover with stewed or canned tomatoes and a little of the roast gravy or stock; cover with mashed potatoes and rolled biscuit, and dot with butter. Bake $\frac{3}{4}$ of an hr. in oven. A splendid supper dish.—Mrs. C. E. Anderson, 3647 Forest Ave., Chicago, Ill.

BUBBLE AND SQUEAK.—Cut in pieces, convenient for frying, cold roast or boiled beef; add pepper and salt, and fry them. Have a cabbage boiled and chopped small and fry with a little pepper and salt. Keep stirring, that all may be equally done; sprinkle over cabbage, when taken from the fire, a very little vine-

gar; place cabbage in center of dish and arrange meat neatly round it.—Mrs. C. E. Barker, 3235 South Park Ave., Chicago, Ill.

MEAT CAKES.—Take the odds and ends of boiled ham, chop fine, add eggs and a little flour, mix and make in flat cakes and fry in a little butter until brown.—Mrs. C. E. Anderson, 3647 Forrest Ave., Chicago, Ill.

CECILS.—Stir together 1 cup cooked meat, chopped fine, 1 egg yolk, $\frac{1}{2}$ teaspoon butter, 1 tablespoon bread crumbs, a few drops onion juice, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon pepper, 1 cup soup stock, over the fire until warm, then cool, form in ball, roll in crumbs, then egg, and fry in hot lard; serve with Bechamel sauce; any sort of meat may be used for this; the stock is to moisten the mixture, but water or milk may be substituted.

Bechamel Sauce.—Melt 1 tablespoon butter, 1 tablespoon flour, pour on 1 cup hot water, $\frac{1}{2}$ cup cream, beaten yolk of 1 egg, $\frac{1}{2}$ teaspoon salt and $\frac{1}{2}$ teaspoon pepper.—Mrs. W. L. Anderson, 128 E. 38th St., Chicago, Ill.

CHOPPED LOGIE.—Put chopped, fine cold meat, beefsteak or scraps of meat left from table into a frying-pan with a piece of butter size of an egg. Slice 3 medium-sized onions, fry these brown and add the chopped meat, season with pepper, salt and a little water, cook 15 or 20 minutes; just before serving add 1 cup of vinegar, let boil, and serve.—Eloise Jennings, Winnetka, Ill.

CREAMED MEAT.—To 1 pt. of white sauce add $\frac{1}{2}$ teaspoon salt, a little pepper, $1\frac{1}{2}$ cups finely chopped meat of any kind. When thoroughly hot pour in patties or tureen, and serve.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

CREAMED BEEFSTEAK.—Remove all pieces of bone and gristle, chop fine, put in a saucepan, pour on boiling water to more than cover it, add plenty of butter, salt and pepper. Wet about 2 tablespoons of flour with a little cold water, and stir till smooth. Stir this in, let it boil 2 or 3 minutes, add a little sweet cream, if you have it, and pour over buttered toast. Make quickly, as much cooking spoils it. Another way: Chop the meat fine, moisten a cup of bread crumbs with sweet milk, or soup stock, mash fine, add 1 beaten egg, salt and pepper. Mix all together, make into little

cakes, and fry brown in hot butter.—Eloise Jennings, Winnetka, Ill.

CROQUETTES.—Melt 2 tablespoons of butter and stir in 2 tablespoons of flour until smooth. Add 1 cup of milk and let come to boil. Mix in 1 cup of any kind of left-over meat, chopped. Season to taste. Form into round or long-shaped croquette balls, dip in egg and cracker crumbs and drop into hot lard, fry until brown.—Mrs. Gust W. Youngstedt, 403 S. 3rd Ave., Maywood, Ill.

VARIATION I.—1 cup cold, chopped, lean meat of any kind, 1 cup bread crumbs, 2 cups cold mashed potatoes, 1 small onion, pepper and salt to suit taste, 2 eggs, well beaten; mix well together and make in cakes; fry in a little butter until well browned, then turn until the other side is brown. These are nice for supper.—Mrs. H. W. Barquette, 2441 S. Wabash Ave., Chicago, Ill.

VARIATION II.—Chop sufficient cold cooked meat to make 1 pt., add to it 1 teaspoon salt, 1 teaspoon onion juice, a dash of cayenne, $\frac{1}{4}$ teaspoon pepper and a grating of nutmeg. Put $\frac{1}{2}$ a pt. of milk over the fire, rub together 1 tablespoon butter and 2 tablespoons flour; add them to the hot milk, stir until you have a smooth, thick paste; take from the fire, mix with it the meat, and let cool. When cool, form in croquettes, beat 1 egg, add to it a tablespoon warm water, and beat again; dip the croquettes first into this, then roll in bread crumbs and fry them in smoking hot fat.—Mrs. Wm. Reid, 1215 La Salle Ave., Chicago, Ill.

BACON AND EGG CROQUETTES.—Take cold bacon and eggs left over and chop them fine in a wooden bowl; add a little mashed or chopped cold potato and any bacon gravy that may have been left. Mix, form into balls or pats, roll in beaten egg, then in cracker crumbs, and fry in a pan the same as eggs. Brown slightly on both sides, and serve hot.—Mrs. Ellen O. Wyatt, 3628 S. State St., Chicago, Ill.

RICE AND MEAT CROQUETTES.—Put 1 cup of finely chopped meat (veal or chicken) on to boil, add 2 tablespoons of butter, 1 cup of boiled rice, 1 teaspoon of salt, a little pepper, $\frac{1}{2}$ cup of milk or cream; when this boils, add 1 egg, well beaten, stir 1 minute; after cooling, shape, dip in egg and crumbs, and fry in boiling lard.—Eloise Jennings, Winnetka, Ill.

CURRY OF LAMB.—2 cups of chopped cooked lamb; 1 tablespoon of orange juice, $\frac{1}{2}$ teaspoon of chopped mint, 1 teaspoon of curry powder, 2 tablespoons of flour, 2 cups of stock, 2 tablespoons of butter, salt and pepper to taste. Brown the butter, add the curry powder, meat and mint, and cook 10 minutes, or until the meat is well heated and seasoned. Add the flour, stir until brown. Add the stock, and stir until the sauce has thickened. Season, and serve in a rice border. In place of a rice border, 1 cup of boiled rice and 1 of meat may be used. Other kinds of meat may be utilized in this-manner.—Mrs. Frank P. Arnold, 14 E. 42nd St., Chicago, Ill.

DEVEILED MEAT.—Chop lean boiled ham or other meat very fine; to each pt. of ham add 1 teaspoon mustard, 1 tablespoon flour, $\frac{1}{2}$ cup boiling water; press into moulds, to slice or for sandwiches use the following salad dressing: 1 egg, well beaten, $\frac{1}{2}$ cup sweet milk, or cream, 1 tablespoon mustard, 1 teaspoon sugar, 1 teaspoon salt; cook all together till thick; when cold, add $\frac{1}{2}$ cup strong vinegar.—Mrs. Chas. E. Bartlett, 5004 Drexel Blvd., Chicago, Ill

DEVEILED HAM.—Deveiled ham affords a most satisfactory method of utilizing remnants of cold boiled ham. Allow $\frac{1}{3}$ of fat to $\frac{2}{3}$ of lean; chop the meat as finely as possible and to every qt. of it allow 1 tablespoon of white sugar, 1 teaspoon of dry mustard, 1 saltspoon of cayenne, $\frac{1}{2}$ cup of vinegar. Mix the seasoning well with the meat, and press the whole in a bowl. It is ready to serve at once.—Mrs. W. D. Brown, 3721 S. La Salle St., Chicago, Ill.

DURHAM CUTLETS.—3 cups cold left-over beef, ground fine, with 1 small onion; heat 1 cup milk, $\frac{1}{2}$ cup gravy, thicken with 2 tablespoons flour; when cold, mix with the meat and set away to cool in a mould. Cut in slices and fry.—Mrs. E. J. Dixon, 3647 Forest Ave., Chicago, Ill.

MEAT FRICKADILLIES.—2 cups bread crumbs, 1 cup meat, chopped fine, 2 eggs, pepper and salt. Wet it with milk or gravy. Mix all and fry in grease slowly.—Mrs. Sam Brown, 3807 S. Dearborn St., Chicago, Ill.

FRIED LEFT-OVERS.—Cut the slices, not too thick, of any kind of left-over meat, dip them in beaten egg and then in bread or cracker crumbs, or cornmeal, then fry to a nice brown in piping hot fat; be careful in turning. Lay each piece on a hot platter, not heaped up, and garnish with greens. Serve hot.—Mrs. E. Freeman, 3304 S. State St., Chicago, Ill.

MEAT FRITTERS.—**Batter**—Add $\frac{1}{4}$ teaspoon salt to whites of 2 eggs, beat stiff, beat yolks and add $\frac{1}{2}$ cup milk to 1 cup flour, add 1 tablespoon of melted butter and just before frying add the beaten whites. Take 1 cup of cold chopped meat, $\frac{1}{2}$ cup of grated bread crumbs or cooked rice, $\frac{1}{4}$ teaspoon of salt and pepper, add the yolk of 1 egg, beaten, and enough warm water to make the mixture stick together; form into balls, dip them into the batter and fry in hot lard; drain on paper in a hot oven. Oysters can be drained and dipped in batter and fired.—Mrs. Conklin, 914 N 5th Ave., Maywood, Ill.

IMITATION GOOSE.—This is a very savory dish made from the remains of cold meat. Make a good quantity of sage and onion dressing, grease a pie dish and place alternate layers of dressing and small pieces of meat until the dish is full, have dressing for the top layer; have ready enough gravy, thickened and flavored to taste, to moisten the whole. Bake about 1 hr.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

GRILLED BEEF ON TOAST.—Melt a large spoonful of butter in a skillet, and when it is hot lay in slices of cold beef and let them heat through. If the beef "left-overs" are not in slices, but scraps, then chop coarsely, and heat. Make a sauce of 2 tablespoons of hot water, 2 of butter, 1 tablespoon each of Worcestershire sauce and tomato catsup, 1 dessertspoon of made mustard, $\frac{1}{4}$ teaspoon of salt, $\frac{1}{2}$ teaspoon of pepper, 1 teaspoon of lemon juice or vinegar. If onion is liked, chop finely $\frac{1}{2}$ a medium-sized onion, brown it in a tablespoon of butter, and add. Thicken with a tablespoon of flour, rubbed smooth, with a teaspoon of water. Lay delicately browned slices of hot buttered toast on a hot platter, place the grilled beef on the toast and pour the sauce over it. Serve hot.—Mrs. J. Cunningham, 2735 S. Dearborn St., Chicago, Ill.

HASH.—Take any kind of left-over meat and mince fine, add a large onion, then add as many cold potatoes as the meat and onions together, add salt and pepper to taste, and fry in either butter or dripping. Add water, and cook 15 minutes. Serve hot, garnished with squares of toast.—Mrs. Clara Browder, 3849 S. State St., Chicago, Ill.

BAKED HASH.—1 cup chopped meat, 2 cups chopped cold potatoes, 2 cups bread crumbs, 1 small onion or little sage, season with pepper and salt, pour over 1 cup sweet milk, cover, and bake slowly 1 hr.—Mrs. Chas. Culp, 245 E. Ohio St., Chicago, Ill.

VARIATION I.—Take cold boiled or roasted beef and chop with food chopper or a knife into small bits. Cut 3 carrots, 1 large onion fine; have the frying-pan hot with good dripping or butter, and 1 cup of hot water, drop in the vegetables and boil until tender, without the addition of more water, then add the meat and pepper and salt to taste, and if any gravy left over. If no gravy is on hand, water may be added, in the proportion required. The quantity may be increased and a very palatable soup made with the above ingredients, to which dumplings, vermicelli, rice, noodle or egg balls may be added, if desired.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

ITALIAN ENTREE.—Slice remains of boiled or roast fresh tongue, and cover with oil and lemon juice, and leave in the marinade for 1 hr. Then add salt, pepper, some sliced onion, a little parsley, and a few mushrooms, cut into halves. Place in a frying-pan and cook slowly for about 15 minutes, moistening with a tablespoon of sherry and a little lemon juice; just before taking from the fire, add a little brown stock and a little tomato sauce, well seasoned.—Mrs. Roger Rawlings, Chicago Heights, Ill.

LEFT-OVER MEAT LOAF.—Take left-over meat of any kind, or two or three kinds, and put through a food chopper, season same as for ordinary meat loaf; mix with bread crumbs and 1 cup milk, and bake about $\frac{1}{2}$ hr.—Mrs. Henry T. Lane, 305 S. 4th Ave., Maywood, Ill.

VARIATION I.—(Served hot).—Mix thoroughly 2 cups finely chopped cold meat, 1 cup bread crumbs, 2 eggs, 1 small onion, chopped. Salt and pepper, place in well-buttered basin, cover with

buttered paper and set in a large basin of hot water; bake 1 hr.; turn on a hot platter, and serve with gravy.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION II.—Mix well 1 pt. chopped meat, 6 soda biscuits, or bread crumbs, 1 teaspoon onion, chopped fine. Salt and pepper, pinch of sage, if desired. If lean meat is used add a piece of butter and moisten with milk until it will pack in a loaf in a basin. Bake and serve hot for tea. This is a nice dish for tea.—Mrs. E. M. Fay, 1239 N. Clark St., Chicago, Ill.

BROWNED MINCE MEAT OF BEEF.—Heat the remains of cold roast, $\frac{1}{4}$ as much mashed potatoes, 1 cup gravy, seasoning of pepper, salt, mustard and catsup, very hot in saucepan, pile on dish, cover with bread crumbs, put little bits of butter over and brown quickly in oven.—Mrs. Dora Brown, 3805 S. Wabash Ave., Chicago, Ill.

MINCED CORNED BEEF.—Remove all bones and gristle of cold boiled corned beef. Chop fine, with a good proportion of cold boiled potatoes. Fry 3 slices of thin salt pork in a spider; when crisp and brown, take it up, and put in the minced meat and potatoes. Let it cook 20 minutes. Take it up in a covered dish, with the slices of pork placed on top.—Eloise Jennings, Winnetka, Ill.

FRIED MINCED MEAT.—Mince fine any pieces of cold meat, mix with bread crumbs, and 1 well-beaten egg, press together and fry in slices in hot fat.—Mrs. M. Crowell, 3101 S. State St., Chicago, Ill.

MINCED MUTTON WITH POACHED EGGS.—Mince cold, lean mutton that is free from fat and gristle. Season with pepper and salt, and place it over the fire with a little good stock; warm well, but do not boil. Mash smoothly some hot potatoes and mix with a little milk; make a wall of them around the platter, put the mutton in the center, and lay 3 or 4 nicely poached eggs on the top.—Mrs. M. C. Cauler, 3245 S. State St., Chicago, Ill.

MINCE MEAT ON TOAST.—Heat 2 cups minced meat, 2 teaspoons butter, 2 teaspoons flour, 2 cups stock or milk, $\frac{1}{2}$ teaspoon salt, pepper, $\frac{1}{4}$ teaspoon Worcestershire or onion juice, 6

slices toast, in a white or brown sauce, serve on toast, garnish with parsley.—Mrs. Wm. Cregar, 742 E. 48th St., Chicago, Ill.

MINCE MOULD.—Put 2 lbs. of minced beef into basin; add 2 oz. bacon and a little parsley, both finely chopped, 2 oz. bread crumbs, 1 beaten egg and $\frac{1}{4}$ of a pt. of stock. Put into buttered mould, cover with greased paper, stand in saucepan with 2 inches of boiling water, and steam 2 hrs. Serve when cold.—Mrs. J. E. Catlin, 2717 S. Wabash Ave., Chicago, Ill.

MOULDED HAM AND EGGS.—Chop 1 cup of cold boiled ham fine. Mix with $\frac{1}{2}$ cup of cream sauce and the white of 1 egg, beaten frothy only. To this may be added as many hard-boiled eggs, chopped fine, as desired. Eggs prepared in any way and left over may be used instead of hard-boiled.—Mrs. L. A. Branch, 3607 S. Wabash Ave., Chicago, Ill.

VEAL OMELETTE.—Chop fine 2 lbs. veal, roll 6 or 8 crackers, and mix with the veal. Add 2 eggs, a little chopped parsley and seasoning. Make into a roll and bake. Baste with butter while it is baking.—Mrs. Geo. T. Brado, 3616 Ellis Park, Chicago, Ill.

MEAT PATTIES FROM LEFT-OVERS.—Put left-over meat, pork or beef, or any other kind, through the meat chopper; to 1 qt. of the minced meat add 1 slice bread, crumbed, salt, pepper and onion to taste, 1 egg, a little sage or other herb, if desired; mix all well together and form into patties, or balls, and fry a golden brown. Fish balls may be made the same way.—Mrs. Wm. Cregar, 742 E. 48th St., Chicago, Ill.

VARIATION I.—Take 1 cup finely chopped meat of any kind, 1 cup bread crumbs, 1 egg, water enough to moisten, salt and pepper to taste. Make into small cakes and fry in the frying-pan in which a lump of butter or lard has been melted.—Mrs. Frank E. Cox, 3805 Wentworth Ave., Chicago, Ill.

PALATE TICKLERS.—Mince together $\frac{1}{2}$ lb. cold boiled ham or other meat, 2 tablespoons bread or cracker crumbs, a dash of cayenne, a little salt, if needed, and the yolk of 1 egg. Make a paste of the mixture by moistening with water or milk. Spread on a flat dish, and with an egg make four impressions in it deep

enough to hold an egg. Put an egg in each, place the dish in the oven and bake till eggs are cooked.—Mrs. E. M. Fay, 1239 N. Clark St., Chicago, Ill.

VARIATION I.—Make a forcemeat of cold boiled ham, chopped fine, and mixed with bread crumbs, pepper, salt and parsley, and some melted butter; moisten with sufficient milk to form the whole into a soft paste. Nearly fill a shallow dish with the mixture. Cover and bake 15 minutes, remove from the oven; break eggs carefully upon the top; dust with pepper, salt, and finally powdered cracker crumbs; set in the oven again and bake until the eggs are well set.—Mrs. J. E. Catlin, 2717 S. Wabash Ave., Chicago, Ill.

CRUST FOR MEAT PIE.—Make a rich dough by sifting 1 level teaspoon of soda, 1 teaspoon salt in a pt. of flour; rub into flour 1 tablespoon lard and wet with sour milk to a nice batter that will drop from the spoon. Have the meat prepared as for meat pie, only have it hot in dish when crust is ready. Take a piece of white paper, make a tube with paper, place in center of meat dish and spread batter over top of pie. Bake $\frac{1}{2}$ hr.—Mrs. J. C. Caruthers, 3306 Vernon Ave., Chicago, Ill.

MEAT PIE.—Take any left-over of pot roast, stewed or boiled meat of any kind, cut up in small pieces, place in pan with gravy or water (enough to almost cover), let come to a boil. Have a very soft biscuit dough and drop by spoonful on the meat until well covered. Bake.—Jane Parker 803 S. 2nd Ave., Maywood, Ill.

VARIATION I.—Take left-over meat and place in baking dish, add salt and pepper, and dredge with flour. Pour over this meat gravy, and heat. While this is heating, make a rich biscuit dough by sifting 1 heaping teaspoon baking powder and 1 saltspoon salt into 1 pt. flour, run in 1 tablespoon lard and wet with 1 scant $\frac{1}{2}$ cup milk; drop this by the spoonful on the hot meat from the oven and spread to cover the pie. Bake $\frac{1}{2}$ hr. By not rolling out dough you have a crust that will melt in the mouth.—Mrs. Ella Boswell, 2628 S. State St., Chicago, Ill.

VARIATION II.—2 lbs. beef, pork, veal, lamb, mutton, or any cold meat, put in a baking-dish and place on top of stove. Chop 1 large onion fine and put in the meat and allow it to cook

until onion is done. Season with pepper and salt, and thicken with 2 large spoonfuls of flour, mixed with a little water or milk. Take from stove and cover with pie crust or a rich biscuit crust, roll crust about $\frac{1}{4}$ inch thick, and put in oven until crust is baked.—Mrs. Wm. Boss, 169 Locust St., Chicago, Ill.

VARIATION III.—Line sides of pudding dish with rich pie dough, cut meat in small pieces on bottom of dish, then a layer of thinly sliced raw potatoes, a little onion, salt and pepper, continue with a layer of meat and potatoes, end with meat, and cover with a rich pie dough; put a little water or gravy on so it will not burn. Bake $\frac{3}{4}$ hr. Any left-over meat may be used in this.—Mrs. L. G. Bostock, 3300 S. Wabash Ave., Chicago, Ill.

POTATO AND MEAT PIE.—Take 1 pt. of left-over meat, cut fine, put in a large size pudding dish or baking tin, and pour over it a dipperful of water, place on stove to boil. In the meantime peel and slice 1 qt. of potatoes, 1 good-sized onion, then make a crust, consisting of 1 cup buttermilk, 1 tablespoon lard, 1 teaspoon soda, a pinch of salt, and enough flour to roll out nicely. Put the potatoes and onion in dish with the meat, and season to taste. Put crust over the ingredients, and bake.—Mrs. Chas. Culp, 245 E. Ohio St., Chicago, Ill.

VARIATION I.—Take potatoes and meat left from dinner, cut together, add a little sweet milk, a little butter or gravy, a pinch of ground cloves, with pepper and salt to taste. Bake in pie-plate, with under and upper crust. Serve hot.—Mrs. R. Farley, 3819 S. La Salle St., Chicago, Ill.

TURNIP AND MEAT PIE.—Take 1 pt. of left-over meat (pork preferred), cut fine, 1 qt. small, thinly cut slices of turnip, put in a large size pudding dish or baking-tin and pour over sufficient water to cook it about 20 minutes, season to taste. Then make a batter, consisting of 1 cup buttermilk, 1 teaspoon soda, a pinch of salt, and enough flour for batter. Spread over turnip and meat. Sprinkle over batter fine pieces of fat pork, uncooked. Bake in a moderately hot oven.—Mrs. C. A. Cook, 2630 S. State St., Chicago, Ill.

FARMERS' PIE.—Take a 2-qt. pudding-dish, slice a good layer raw potatoes, then a layer of any kind of cold meat, cut in

pieces, 3 or 4 onions, season with pepper and salt, a little sage. Any left-over gravies, or fill dish nearly full with water, set on stove till boiling; make a nice, rich crust, put over top and bake till potatoes are done, and crust a nice brown.—Mrs. Wm. O. Everson, 35 E. 22nd St., Chicago, Ill.

COTTAGE PIE.—Chop cold roast beef or veal fine. To each 2 cups of meat add 1 teaspoon onion juice, 1 teaspoon fine-cut parsley or 1 tablespoon chopped celery, 1 tablespoon chopped green peppers, if liked, 1 teaspoon salt, and $\frac{1}{2}$ cup gravy stock or boiling water. Mix all together, pack in a buttered dish, cover with a layer of hot, very soft mashed potatoes, about 1 inch thick. Brush the top with milk or white of egg. Bake in a hot oven until the potato is well browned.—Mrs. M. Evans, 2019 S. Clark St., Chicago, Ill.

VARIATION I.—Cold roast beef cut in thin slices; then in layers; add pepper, salt and a shake of flour, with a bit of onion; finish with mashed potato. Make rich with cream or milk and butter, and bake slowly.—Mrs. Geo. Carey, 235 E. 35th St., Chicago, Ill.

VARIATION II.—Chop the remains of a roast of beef, or any kind of meat, mix with $\frac{1}{4}$ lb. of minced ham, season with pepper, salt, and a little grated lemon peel, if desired, add chopped onion, moisten with gravy, and bind with a beaten egg or two. Make some pie paste, not too rich, roll out in an oblong sheet, put the beef mince in the middle, make the pastry into a long roll, enclosing the meat, close the ends with pieces of the pastry, and pinch the edges well together after moistening them, place in a dripping-pan the joined side of the roll downward, and bake until a nice brown. If there is not enough meat use cold mashed potatoes or rolled cracker or bread crumbs, and moisten with gravy.—Mrs. Gus Evans, 2019 S. Clark St., Chicago, Ill.

SHEPHERD PIE.—Spread over a small platter, thoroughly buttered, warm mashed potatoes, mixed with enough milk to make it a little soft, and set in the oven to brown. When stiffened enough, and as brown as pie crust, pour over it minced cold mutton, warmed in a little thickened gravy. Is a nice breakfast dish.—Mrs. J. R. Bogen, 2722 S. Dearborn St., Chicago, Ill.

VARIATION I.—Cut any kind of meat in dice (veal is especially nice), add onion or any preferred seasoning. Stew and thicken with flour. Have cold, creamed potatoes, butter the bake-dish, put layer of meat and then layer of potatoes, and repeat till dish is filled, having potatoes on top. Put a few dots of butter on top and bake in a hot oven.—Mrs. B. Callahan, 1020 N. Clark St., Chicago, Ill.

VARIATION II.—Have 1 cup cold chopped meat, 1 cup mashed potatoes, 1 teaspoon onion juice, 2 tablespoons milk, 1 teaspoon butter, $\frac{1}{4}$ cup gravy or milk, salt and pepper. Beat potatoes with milk and butter and line baking-dish, fill in other ingredients, and cover with potatoes. Bake until brown.—Mrs. A. Cohen, 454 E. 38th Place, Chicago, Ill.

VARIATION III.—Take some left-over beef, put through the chopper, also 1 onion, chopped. Slice some cold potatoes, put potatoes and meat in a little dish, a layer of each alternately, season well with salt and pepper, and sage or summer savory, if desired. Pour over all beef gravy, also a little butter. Cover with a close lid and bake in oven.—Mrs. Arthur Blakely, 3217 S. Dearborn St., Chicago, Ill.

VARIATION IV.—Fry 1 sliced onion in $\frac{1}{4}$ of a cup melted butter until a golden brown. Add $\frac{1}{4}$ cup flour, cook until frothy, then stir in gradually 1 pt. of brown stock, season with salt and pepper. Cook 8 minutes, stir in 3 cups cold meat, cut into small pieces. Mix well, then turn into a buttered baking-dish, cover with seasoned hot mashed potato, brush with egg and brown in the oven.—Mrs. Geo. R. Edmonds, 424 E. 39th St., Chicago, Ill.

VARIATION V.—Have 1 cup cold mince meat, 1 small onion, $\frac{1}{2}$ cup gravy, $\frac{1}{2}$ teaspoon salt, 1 cup mashed potatoes, $\frac{1}{4}$ cup hot milk, $\frac{1}{2}$ teaspoon butter, pepper. Put meat, onions (chopped fine), gravy, salt and pepper into a baking-dish. Heat milk and butter together and beat them into mashed potatoes. Cover meat with potatoes, smoothing with a wet knife. Bake in a moderate oven until brown.—Mrs. B. Basil, 2906 Vernon Ave., Chicago, Ill.

TOMATO MEAT PIE.—Cover bottom of meat dish with bread crumbs, then a layer of cold meat, chopped fine, then a layer of tomatoes, sliced. Repeat as before, having crumbs on the top.

Season highly with bits of butter and a dash of cayenne. Bake until brown, and serve hot.—Mrs. H. Dukes, 3618 S. State St., Chicago, Ill.

PILAFF OF MEAT.— $\frac{1}{2}$ cup of rice, 2 cups of chopped cold lamb, 2 tablespoons of butter. Boil the rice in plenty of boiling, salted water for 20 minutes, or until tender. Drain and mix with the finely chopped meat, which should be seasoned with salt, pepper, and a few drops of celery extract. Add the butter, melted, and when the meat is heated turn the rice and meat into a greased tin mold. Place in the oven for 10 minutes, or until the pilaff will keep its form when turned out of the mold. Serve with tomato sauce.—Mrs. Sadie Bryant, 3120 S. Dearborn St., Chicago, Ill.

POTTED HAM.—Mince cold cooked ham, mixing lean and fat together; pound in a mortar, seasoning at the same time with a little cayenne pepper, pounded mace and mustard. Put into a dish and place in the oven for $\frac{1}{2}$ hr.; afterward pack it into pots or little stone jars, covering with a layer of clarified butter (lukewarm), tying bladders or paste paper over them. This is convenient for sandwiches. The butter may be used again for basting meat or for making meat pies.—Mrs. Jennie Austin, 3826 S. La Salle St., Chicago, Ill.

PRESSED BEEF.—Put through food chopper, 1 cup cold roast beef and 1 hard-boiled egg; add 1 teaspoon mustard, and season with salt and pepper to taste. Moisten the whole with vinegar, and press. The amount may be doubled as often as liked for larger quantity.—Mrs. A. C. Christian, 21 W. 37th St., Chicago, Ill.

MEAT PUDDING.—In a buttered dish spread alternate layers of rice or macaroni, tomatoes and chopped meat (left-overs). Put a cup of rice, cover the top with powdered bread crumbs. Bake $\frac{1}{2}$ hr.—Mrs. Frederic Sharp, 700 S. 3rd Ave., Maywood, Ill.

RICE WITH MEAT.—Boil 1 cup rice until tender in salted water, line a mould $\frac{1}{2}$ an inch deep, chop any kind of cold, tender meat, season to taste, add 1 beaten egg, 2 tablespoons cracker crumbs, moisten with hot water or stock, pack in the mould or cover with rice; steam 45 minutes; turn out on platter, pour tomato sauce over. This is also good with potatoes in place of rice;

have them cooked and mashed, and either baked or steamed.—Mrs. K. Berry, 3600 S. Wabash Ave., Chicago, Ill.

VARIATION I.—2 cups chopped meat, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper, $\frac{1}{4}$ teaspoon onion juice, 1 teaspoon chopped parsley, 1 egg (may be omitted, however), $\frac{1}{4}$ cup fine bread crumbs, 4 cups boiled rice, stock. Season the meat and mix with the crumbs and beaten egg; add enough stock to make it pack easily. Line a buttered dish with 3 cups rice, fill with the meat, cover with the remainder of rice, cover tightly, and steam 45 minutes. Serve with tomato sauce. 1 cup raw rice will give the 4 cups boiled rice. This dish is particularly good if mutton is used.—Mrs. Oscar J. Bannan, 1222 N. Clark St., Chicago, Ill.

VARIATION II.—1 cup boiled rice, 1 cup finely chopped left-over meat (beef), 1 teaspoon salt, 2 tablespoons butter, $\frac{1}{2}$ cup milk, 1 egg; put milk on to boil, add meat, rice and seasoning; when boiling, add beaten egg.—Mary R. Clark, 2520 S. Wabash Ave., Chicago, Ill.

BEEF RISsoles.—Mix well together the remains of any cold meat, minced, about the same quantity of mashed potatoes; add a teaspoon of dried thyme, salt and pepper to taste. Beat up an egg, and add to the mixture, form into balls, rub them in bread crumbs or flour, and fry in hot fat.—Mrs. Arthur Blakely, 3217 S. Dearborn St., Chicago, Ill.

MEAT ROLLS.—Take any little pieces of cooked meat, and mince them, season with pepper and salt, a little onion, or curry powder, according to taste. Make a crust with cold potatoes, flour, a little milk, a teaspoon baking powder. Roll out, put the meat inside the crust. Make into rolls, put into oven to brown.—Mrs. Geo. W. Gaines, 3148 Groveland Ave., Chicago, Ill.

BEEF AND POTATO SANDWICHES.—Fry slices of cold corned beef on buttered bread, press over another slice, thickly mashed potatoes, press it down on the meat with a knife. Dip the whole in egg and bread crumbs, fry in drippings a very light brown, and serve hot.—Mrs. C. J. Jeffries, Winnetka, Ill.

SAVORY LEFT-OVERS.—Put a small piece of butter in a frying-pan, slice an onion in; when cooked, add slices of cold meat; cover closely a few minutes, until meat is thoroughly heated, then

if you have left-over gravy, add it, seasoning to taste; if not, add stewed tomatoes; let come to boil, and serve hot.—Mrs. L. C. Hazlett, 111 E. Ohio St., Chicago, Ill.

SAUSAGE LEFT-OVERS.—Sift together three times 2 cups flour, 2 teaspoons baking powder and $\frac{1}{2}$ teaspoon salt; work in 2 to 4 tablespoons shortening, and add milk or water to make a dough. Roll into a thin sheet, cut into squares or rounds, according to shape of sausage. Lay cold, cooked sausage on the pieces of paste, brush half the paste with cold water, and fold to cover sausage. Bake 20 minutes. Serve hot.—Miss Frieda Zeeb, 208 N. 2nd Ave., Maywood, Ill.

SCALLOPED MEAT.—Take any kind of meat scraps, or only one kind of meat, chop fine, put a layer in a scalloping-pan, then a layer of mashed or chopped potatoes, salt, pepper, and onion, and then a layer of bread crumbs. Repeat this until the dish is full, being sure that the top layer has the bread crumbs, then add enough gravy to just reach the top, and bake an hr. or $1\frac{1}{2}$ hrs.—Mrs. B. Jackson, 44 W. 35th St., Chicago, Ill.

MEAT SCALLOP.—Have 1 tablespoon butter, $\frac{1}{2}$ teaspoon onion (minced), 1 tablespoon flour, $\frac{2}{3}$ cup hot water, 1 cup cold meat, chopped fine, mashed potatoes. Put butter and onion in saucepan, set on stove; when hot, add flour, and stir until smooth, add water and season to taste. Mix cold meat and mix all together, put in baking-dish and cover.—Mrs. W. W. Lipps, 651 E. 50th St., Chicago, Ill.

VARIATION I.—Grind up left-overs of meat and put in individual vegetable dishes and season, and break an egg over, and salt and pepper. Sprinkle cracker crumbs, and put bits of butter on top, and set in oven to bake.—Mrs. Marie Humphrey, 3446 S. State St., Chicago, Ill.

HAM AND EGGS SCALLOPED.—Chop cold boiled ham and bread crumbs in equal quantities; add salt, pepper, and 1 tablespoon of melted butter to each cup of the mince, with milk to moisten. Fill muffin pan half full. Break an egg on the top of each. Dust with salt, pepper, and powdered cracker crumbs. Bake 10 minutes. Mrs. David Harvey, 1449 S. State St., Chicago, Ill.

SCRAMBLED MEAT.—Put fried ham through meat cutter and beat eggs a little. Put ham in spider, with milk and butter, pepper and salt. Cook as for scrambled eggs.—Mrs. B. Grass, 533 E. 43rd St., Chicago, Ill.

VARIATION II.—Hash up any left-over meat, stir into eggs, and put into a hot frying-pan. When less eggs are used substitute milk.—Mrs. Chas. Horn, 1024 La Salle Ave., Chicago, Ill.

SCRAMBLED MUTTON.—Chop 3 cups cold boiled mutton fine, and put upon the fire with $\frac{1}{4}$ cup butter and 3 cups hot water; when hot break in 4 eggs, and stir constantly, until it thickens. Season with pepper, salt, and serve on toasted bread.—Mrs. D. E. Gentry, Glencoe, Ill.

SCALLOPED MUTTON.—1 pt. of cold, chopped meat, $\frac{1}{2}$ teaspoon of pepper, 1 teaspoon of salt, 1 tablespoon of butter, 1 teaspoon of flour, 1 cup of water. Chop the meat rather coarsely, add salt and pepper. Heat the butter, and stir in the flour; when browned darkly, add the water, and season with gravy thus made with salt and pepper. Arrange alternate layers of meat and gravy in a baking-dish, using 3 layers of gravy and 2 of the mutton. Cover the top with a slight sprinkling of bread crumbs, and bake 20 minutes in a hot oven. This dish may be prepared the day before, if needed for breakfast, and set in a cold place.—Mrs. F. B. Hannah, 4045 Armour Ave., Chicago, Ill.

MEAT SOUFFLE.—Have $1\frac{1}{2}$ cups milk, 1 tablespoon butter, $1\frac{1}{2}$ tablespoons flour, a little onion juice, $\frac{1}{2}$ teaspoon salt and pepper each; stir in $1\frac{1}{2}$ cups chopped meat (chicken, lamb, tongue, beef, or any other meat). While cooking, add beaten yolks of 2 eggs, cook 1 minute and set away to cool. When cool, add beaten whites (stiff). Bake 20 minutes in buttered pudding dish.—Mrs. H. A. Klein, 12 E. 48th St., Chicago, Ill.

BAKED STEW.—With any left-over meat. Cut meat in pieces, lay in baking-dish, slice an onion, add a sprinkling of sage, pepper and salt to taste. Fill dish to top with sliced raw potatoes. Add gravy or water, and bake in hot oven $1\frac{1}{2}$ hrs.—Mrs. Elizabeth Marrs, 55 E. 36th St., Chicago, Ill.

LEFT-OVER STEW.—Take what is left from a roast, cut in small pieces, put in a stewpan and cover with plenty of water, sea-

son with salt and pepper, and stew from 20 to 30 minutes. Flavor with onion, cut in small pieces, if desired. Toast 2 slices of bread, cut in small squares, and put on platter, thicken the stew with flour, and pour over toast. Serve hot.—Mrs. Martin Logan, 2841 South Park Ave., Chicago, Ill.

SPANISH STEW FOR ODD BITS OF MEAT.—Cut 2 onions into small pieces; fry tender (not brown), and add 1 pt. of cold beef or lamb, cut small, a qt. of tomatoes, and salt and pepper to taste. Stew until the tomatoes are thick.—Mrs. C. J. Jeffries, Winnetka, Ill.

TOAD IN THE HOLE.— $\frac{3}{4}$ lb. beef, mutton, sausage, or other cold meat, pepper and salt, butter, 1 egg, $\frac{1}{4}$ lb. flour, $\frac{1}{4}$ pt. milk. If beef or mutton is used, cut it into pieces about an inch square; if sausage is used, prick them and boil them 2 or 3 minutes, and remove the skin. Grease a pie dish, put the meat or sausage at the bottom, sprinkle seasoning over it. Make the batter as for pancakes, pour it over the meat and bake in hot oven for $\frac{3}{4}$ hr.—Mrs. E. C. Hubbard, 3257 South Park Ave., Chicago, Ill.

HAM TOAST.—Mince cold boiled ham very fine; stir in a pt. of cream or butter, if preferred, add 2 eggs, well beaten. Boil and pour over nicely browned toast. Serve hot.—Mrs. Wm. Hughes, 361 Institute Place, Chicago, Ill.

TORTILLA OF HAM.—Put $\frac{1}{2}$ lb. cooked, chopped ham in a pan with 1 tablespoon of butter. Pour in 3 well-beaten eggs, season, and stir for a moment, let the tortilla set, being careful that it does not adhere to the pan. When it is a little brown, turn and brown the other side.—Mrs. C. J. Jeffries, Winnetka, Ill.

LEFT-OVER MEAT IN WHITE SAUCE.—Make a white sauce of 2 cups milk, 1 tablespoon each of butter and flour, 1 teaspoon salt and 1 saltspoon pepper, add $\frac{1}{2}$ cup stale bread crumbs. Cook 2 minutes, then add 2 cups (chicken, beef, pork, lamb, or mutton, or other meat), chopped fine, yolks of 3 eggs, well beaten, 1 teaspoon chopped parsley, and last of all the whites of 3 eggs, beaten stiff. Bake in buttered dish 35 minutes.—Mrs. M. Martin, 917 W. Monroe St., Chicago, Ill.

VEGETABLES

GENERAL RULES

Wash thoroughly, scrape, pare or peel, if skins must be removed. Stand in cold water until cooked, to keep them crisp and to prevent them being discolored. Cook in boiling water; the water must be kept at a boiling point. Use 2 teaspoons salt with 2 qts. water; put the salt into the water when the vegetables are cooked partially. The water in which vegetables are cooked is called vegetable stock. Never use potato stock.

Fresh green vegetables require less water than others.

Strong vegetables, as cabbage, cauliflower, onions and turnips, should be cooked uncovered in a large amount of water.

All vegetables must be drained as soon as tender.

THE AUTHOR.

ASPARAGUS—CREAMED.—Clean and cut into quarters 1 or 2 bunches of asparagus. Boil in salt water. In another pan put 1 tablespoon each of butter and flour. Pour this over the asparagus, add salt and pepper, and serve.—Mrs. Schmalzried, Maywood, Ill.

ASPARAGUS SHORTCAKE.—Sift 3 times $2\frac{1}{2}$ cups flour, 1 teaspoon salt, and $2\frac{1}{2}$ teaspoons of baking powder; work in $\frac{1}{2}$ cup shortening, and mix to a dough with sweet milk, knead lightly, and roll out to fit a large layer cake-pan. Bake about 20 minutes. Split the cake and spread each half with butter. Have the tender portion of the asparagus cut in inch lengths, cook tender. Make a drawn butter sauce of a cup of flour, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ teaspoon salt and the asparagus liquid. Place half of this sauce on the buttered halves of the cake. Press the other half on top, and serve with the remaining cream sauce, peas, lentils, okra, string beans, corn, succotash, chopped beets, cabbage, cauliflower, in fact almost any vegetables may be served in this manner.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

BOILED ARTICHOKEs.—The Jerusalem artichoke should be washed well in several waters and picked over carefully to see that no insects are about them. Trim the leaves at the bottom. Cut off the stems and put the artichokes into boiling water with a heaping tablespoon of salt, and a piece of soda size of a quarter. Keep the saucepan uncovered, and let them boil quickly, until tender. When done you can thrust a fork through them. Take out and drain, serve with white sauce poured over them, made of flour, butter, new milk, 2 small onions, cut up thin, and pepper. A tureen of melted butter should accompany them. It takes 25 minutes to cook.—Mrs. E. D. Kelley, Winnetka, Ill.

FRIED ARTICHOKEs.—Boil the artichokes 8 to 10 minutes, lift out, drain on a sieve, and let them cool. Dip into beaten egg, cover with fine bread crumbs, fry a light brown, drain, pile in hot dish, and serve quickly.—Mrs. E. D. Kelley, Winnetka, Ill.

BOSTON BAKED BEANS.—Soak 1 qt. beans over night, bring to a boil in cold water and drain. Boil 30 minutes and drain. Put in a stone jar $\frac{1}{2}$ teaspoon mustard, 1 onion, season beans with salt, put into the jar and put 1 lb. of pork on top, add a little molasses and brown sugar. Fill jar full of cold water and bake nearly all day, without cover.—Mrs. Clara Stone, 228 S. 16th Ave., Maywood, Ill.

PLAIN BAKED BEANS.—To those who tire of baked beans, or whose stomachs cannot digest beans or pork, try the following: Boil 2 cups common beans until they crack, drain, add melted butter, pepper, and salt; mash with potato masher, put in your pudding-pan or baker, add the liquid from a can of tomatoes, cover thickly with ground peanuts, then a layer of bread or cracker crumbs, with dots of butter, bake in even oven until brown. Good either hot or cold.—E. G. Hattis, Winnetka, Ill.

BAKED BEANS.—Soak 1 qt. small white beans over night. The next morning boil in water. Do not boil until the skins crack; to test them blow on a spoonful; if done enough the skins will crack. Put the beans into a colander, pour cold water through them and let drain. Cut thin slices from a lb. of sweet pork to cover the bottom of the bean jar. On the slices lay some thin slices of raw onion. Mix 2 tablespoons of sugar and 1 teaspoon

ground mustard in a saucer; mix this with the beans as you put them in the pot; score the top of the pork and place in the center of the beans, the rind level with the top of the beans. Fill up with water and cover. Bake several hours, add salt, if necessary. Do not stir; if more water is needed, use boiling water.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

MOCK BAKED BEANS.—5 cups beans, washed and soaked over night, put into a crock, slice 3 nice sized onions and place on top of beans, add butter size of a walnut, heaping teaspoon salt, cover with water, and add more from time to time, as required, to keep them covered. Place on top of the stove, uncovered, all day, and do not allow to boil. Serve as baked beans.—Mrs. Frank E. Daily, 4133 Kenmore Ave., Chicago, Ill.

BOILED BLACK BEANS.—Parboil in several waters, with a little soda, or boil for an hour and rinse thoroughly through several waters. Boil until soft. Fry 3 thin slices of bacon, and add to it a little stock. Season with chutney, mushroom catsup, anchovy essence, or any other seasoning desired, and reheat the drained beans in this sauce.—Mrs. Fred A. Daley, 6361 Sheridan Rd., Chicago, Ill.

BOILED GREEN BEANS.—Green beans, too hard to be cooked in the pods, may be shelled. Cook them in boiling water, drain well, and serve with butter or cream sauce. These are the best to combine with corn to make the old-fashioned Southern succotash.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

BOILED LIMA BEANS.—Wash in cold water and boil in salted water until tender. If dried beans are used, they must be soaked over night. Drain, mix with melted butter, season to taste, and serve. Cream, lemon juice or stock may be added.—Mrs. Arthur E. Ederer, 6347 Kenmore Ave., Chicago, Ill.

BOILED PORK AND BEANS.—Wash and score deeply a lb. of fat salt pork. Boil for $\frac{1}{2}$ an hr. At the same time boil until soft in water to cover a qt. of dried beans which have been soaked over night and to which a pinch of soda has been added. When the beans are soft, drain, and put a layer into the bean pot. Lay the pork upon the beans, sprinkle with sugar, and bake brown,

adding boiling water, as needed. Beans are good without baking.—Mrs. John Hansen, 1408 S. 8th Ave., Maywood, Ill.

BOILED STRING BEANS.—Cut or snap off ends, remove strings, cut or snap into $\frac{1}{2}$ inch pieces. Wash in cold water. Par-boil, if desired, for 15 minutes, in boiling water in which a level teaspoon of soda has been dissolved for each 2 qts. of beans. Drain and cover with fresh boiling water, and cook until tender, season with salt toward the last. Drain, add a little pepper, and serve with melted butter, and moisten with cream. Ham, bacon, or salt pork may be boiled with them, if desired.—Mrs. John Hansen, 1408 S. 8th Ave., Maywood, Ill.

CANNED BEANS.—Prepare the beans as for cooking, pack in glass jars; fill the jars with cold water; let them stand for 2 hrs., then fill the cans to overflowing with cold water and seal. Place strips of wood in a boiler, set the cans on these, cover with cold water and bring to the boil. Boil for 3 hrs. Let the cans get cold before removing them from the water. Wipe each can dry, dip the lid in melted paraffin and put in a cool, dark place.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

CREAMED LIMA BEANS.—Soak over night 1 cup dried lima beans, drain and cook slowly in salted water until soft, drain, add $\frac{3}{4}$ cup cream, salt and pepper. Reheat before serving. When cooked they may be popped from their skins before adding the cream. A cream sauce may be made and the beans added to it, and reheated. Any kind of bean is good served this way. Navy, river, red, black, kidney, Mexican Frijoles, and all the other varieties of the bean family.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

LIMA BEAN SUCCOTASH.—Boil 2 cups of freshly picked Lima Beans in 1 qt. of water for $\frac{1}{2}$ an hr., then drain them and add 1 cup of milk, 1 tablespoon of butter, and enough green corn cut from the cob to make 2 cups. Season well, and let simmer for 15 minutes, add salt again before serving. If canned corn and canned beans are used they need be cooked for only 10 minutes.—Mrs. Edward D. Edgerton, 6517 Lexington Ave., Chicago, Ill.

BEANS AND MEAT.—Cut either fresh or left-over bacon, ham or salt pork into round bits, and fry brown, with a little grated

onion, add any kind of left-over string beans, lima, white or black beans, reheat thoroughly, and serve. Cold beans may be made palatable by warming up in a frying-pan in butter, with any kind of left-over meat.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

BEAN PIE.—Wash a pt. of white beans, and boil in soft water till tender, but not done; take any left-over meat scraps, mince fine, add salt and pepper to taste, and a small cup of vinegar; put all in a bake dish, and bake 1 hr. Serve hot.—Mrs. Amelia Edison, 4356 Berkeley Ave., Chicago, Ill.

BEAN SOUFFLE.—Take any left-over beans, boiled, baked or creamed. Drain, press through a colander, season with salt, pepper, and butter, add 4 tablespoons of hot milk, and beat until very light. Fold in the stiffly beaten whites of 2 eggs, turn into a buttered baking dish, and bake for 20 minutes. The milk may be omitted, and 2 whole eggs used.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

STRING BEANS.—Wash, string and cut the beans in very fine pieces. Cook in salted water until tender, pour off half the water, and add pepper, salt, and butter. Thicken with flour. Peas may be prepared the same way.—Mrs. Alice E. Nelson, 404 South 1st Ave., Maywood, Ill.

VARIATION I.—Put $1\frac{1}{2}$ teaspoons of butter in a pan and let melt, add $1\frac{1}{2}$ teaspoons of flour until it browns. Then put in 1 qt. string beans, cut into halves; add 1 chopped onion, $\frac{1}{2}$ tablespoon of chopped parsley. Pour enough water to cover. Cook 1 lb. beef shoulder steak until it is tender, salt and pepper to taste.—Mrs. Schmalzried, Maywood, Ill.

LEFT-OVER BEANS.—Left-over beans may be heated up in any kind of vegetable sauce, as cream, drawn butter, parsley sauce, brown sauce, tomato sauce, poulette sauce, veloute, etc.—Mrs. J. B. Eddington, 5148 Michigan Ave., Chicago, Ill.

BEETS

BAKED BEETS.—Beets retain their sugary delicate flavor to perfection if they are baked instead of boiled. Turn them frequently while in the oven, using a knife, as the fork allows the

juices to run out. When done remove the skins and serve whole, sliced or chopped, with butter, pepper and salt.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

BOILED BEETS.—Clean these nicely, but do not pare them, leaving on a short piece of the stalk, then put over to boil in hot water. Young beets will cook tender in an hr.; old beets require several hrs. boiling. When done, skin quickly, while hot; slice thin into your vegetable dish, put over a little vinegar, and serve hot or cold, or dice, or chop, add salt and pepper, and pour melted butter over them, and serve hot.—Mrs. John Hansen, 1408 S. 8th Ave., Maywood, Ill.

CREAMED BEETS.—Cut off stalks and leaves, and wash the beets through 3 or 4 waters. Boil in salted water. Peel, when cooked, and lay them in a drainer till all the water is gone. Cut up while hot into even slices. Cover with cream or white sauce, and serve.—Mrs. E. D. Kelley, Winnetka, Ill.

GERMAN BEETS.—Make a sauce of 1 tablespoon of butter; when melted add 1 tablespoon of flour, 2 teaspoons of onion juice, $\frac{1}{2}$ teaspoon salt, 1 tablespoon sugar, 1 tablespoon of lemon juice, and enough hot water to make the sauce the right consistency; then add freshly sliced cooked beets, and let cook together 3 or 4 minutes before serving.—Mrs. F. C. Harris, 2910 Evanston Ave., Chicago, Ill.

BOILED BRUSSELS SPROUTS.—Wash and pick over the sprouts, and boil until tender in water to which a little salt and baking soda have been added. Leave the saucepan uncovered, as this will keep the odor from being pronounced. Drain, and re-heat in melted butter, with a little salt and pepper, but do not fry. Serve on buttered toast.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

CREAMED BRUSSELS SPROUTS.—Cover freshly boiled Brussels sprouts with a white sauce made entirely of milk, or of the stock in which they were cooked, with 1 tablespoon of cream added.—Mrs. J. H. Wichmann, 5069 N. Lincoln Ave., Chicago, Ill.

BRUSSELS SPROUTS.—Free the sprouts of the outside leaves, wash them and boil in salt water until tender, drain, and

cover with cold water until cold, again drain. Melt some flour in a stewpan, add flour, mix well, and stir in 1 cup of meat broth or cream to a creamy dressing, season with pepper, salt and sugar, add the sprouts, set back and keep hot until wanted.—Mrs. E. D. Kelley, Winnetka, Ill.

CABBAGE

BAKED CABBAGE.—Cut a medium-sized cabbage in 4 pieces, soak in cold water, and 1 dessertspoon salt, for 1 hr.; boil 30 minutes, uncovered, drain, add a sauce of 1 cup milk, 1 tablespoon each of butter and flour, $\frac{1}{2}$ teaspoon salt, 1 saltspoon pepper, cover with bread crumbs and bake 1 hr.—Mrs. Mary Woodward, 126 S. 17th Ave., Maywood, Ill.

BOILED CABBAGE.—Take 1 medium-sized cabbage and cut up coarse; put in a granite saucepan, and boil with a little salt and pepper, until tender, then drain. Add butter or dripping about the size of an egg. Then add vinegar to suit the taste. A bit of soda or a slice of stale bread added to the water in which the cabbage is cooked, or even a bit of charcoal will minimize the unpleasant odor. Pork may be boiled with cabbage, if liked.—Mabel Sturtevant, 105 S. Dearborn Ave., Chicago, Ill.

CHOPPED CABBAGE.—Chop a small, hard head of cabbage very fine, almost into a pulp, put into a tureen, press it down and put a spider over the flame in which is a cup of vinegar, a heaping tablespoon of sugar, butter the size of a walnut, and salt and pepper to taste. Boil 2 minutes, and pour over cabbage.—Mrs. C. K. Wurtz, 216 S. 2nd Ave., Maywood, Ill.

GERMAN CHOPPED CABBAGE.—Let 1 tablespoon of lard become hot, add $\frac{1}{2}$ chopped onion and let it become yellow. Add 1 head of finely chopped cabbage, let smother for $\frac{1}{2}$ an hr., be careful not to let burn. Pour enough water to cover the cabbage. Put in 2 lbs. of pork roast and let it boil until tender. In another pan put $\frac{1}{2}$ tablespoon of lard, let it become hot, fry 1 chopped onion, add $\frac{1}{2}$ teaspoon of vinegar. Put this mixture into the cabbage and let simmer 5 minutes.—Mrs. Schmalzried, Maywood, Ill.

CREAMED CABBAGE.—Chop cabbage fine and cook until tender. Drain in colander and season with salt, pepper, 2 beaten

eggs and 3 tablespoons of cream. Serve hot.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

FRIED CABBAGE.—Chop cabbage fine, add salt and pepper, then heat frying-pan and when hot add 2 tablespoons butter, the cabbage, and cover; stir occasionally, add a little vinegar. Cook 20 minutes.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

SCALLOPED CABBAGE.—Boil a firm cabbage in 2 waters, drain, and press, and let it get perfectly cold, then mince fine; add 2 tablespoons melted butter, 2 eggs, well beaten, 3 tablespoons cream or milk, pepper and salt to your taste. Put into a buttered bake dish, sift fine crumbs on top, and bake, covered, $\frac{1}{2}$ an hr., then brown.—Mrs. Jas. Harrington, 4159 Sheridan Road, Chicago, Ill.

RED CABBAGE SLAW.—Shave the cabbage, putting into jar or bowl. Sprinkle (about 1 cup of salt for 3 cabbages), salt through and on top of it. Let it stand 12 hrs., then drain off and let stand 1 hr. Boil 3 qts. of vinegar, adding 1 oz. of whole mace and 1 oz. of whole black pepper. Let boil 15 minutes, strain out the spice, pour hot vinegar over cabbage (sufficient to cover), tie a cloth over the jar, and set away for use.—Mrs. E. D. Kelley, Winnetka, Ill.

HOT SLAW.—Chop, and cook in water with a little salt some cabbage; when done, drain, leaving a little water to prevent scorching, pour over the cabbage this dressing—the yolk of 1 egg, 1 teaspoon sugar, salt and pepper, and $\frac{1}{2}$ cup vinegar, a little mustard, well beaten together, and 3 teaspoons of whipped cream added last.—Mrs. J. H. Wichmann, 5069 Lincoln Ave., Chicago, Ill.

STUFFED CABBAGE HEAD (German Style).—Separate the leaves of 2 cabbages, boil until half done in salt water, drain well. Take a clean, large napkin, lay it into a colander, over this place the largest leaves, one next to the other, overlapping some, and meeting at the bottom, with the bottom of the leaf down. Prepare the forcemeat while the cabbage is boiling. Chop the small leaves of the cabbage very fine, add to the chopped meat bread crumbs, 3 eggs, a liberal piece of butter and cream; mix this thoroughly, and season with pepper, salt and allspice; spread a thick layer of this over the leaves in the colander, cover with another layer of boiled

cabbage leaves, continue until it is all used. Now take the 2 opposite, also the 2 other corners of the napkin, and secure firmly with a string, allowing plenty of room for swelling, but at the same time retaining the shape as much as possible. Boil it in plenty of water to cover well for 2 or 3 hrs. Serve the cabbage whole, and garnish with parsley, when served hot; when served cold, slice it.—Mrs. E. D. Kelley, Winnetka, Ill.

LEFT-OVER CABBAGE.—Chop left-over cabbage real fine, brown a little flour, add juice cabbage was cooked in, to thicken. Put in cabbage, and let come to the boil, add pepper and salt to taste.—Mrs. Geo. W. Lamson, 28 Arlington Ave., Chicago, Ill.

LEFT-OVER FRESH CABBAGE.—Do not throw away a single leaf of cabbage, even the outside green leaves may be scalded, the mid ribs removed, and the leaves used for Egyptian rolls. Put a tablespoon chopped meat in each and roll it up; cook these in salted water, and serve with a cream sauce or English drawn butter.—Mrs. Chas. Messner, 6911 Perry Ave., Chicago, Ill.

CARROTS

CARROTS AND ASPARAGUS.—Reheat in milk or white stock equal quantities of sliced, cooked carrots and cooked asparagus, cut into short pieces. Thicken with flour cooked in butter, take from the fire, and add the yolk of an egg, well beaten. Season with salt and pepper, butter, and minced parsley.—Mrs. Joseph F. Merrill, 5010 Wentworth Ave., Chicago, Ill.

BOILED CARROTS WITH CABBAGE.—Peel the carrots, cut into thin strips, and cook until tender in salted mutton stock to cover with twice the quantity of shredded cabbage. Cook together a tablespoon each of flour and drippings, and add enough of the cooking liquid to make a smooth, thick sauce. Season with brown sugar and cinnamon, pour over the drained vegetables and serve. A pinch of ground ginger may be added to the mutton stock. This is a Jewish recipe.—Mrs. Aaron Levison, 550 Bryant Ave., Chicago, Ill.

CREAMED CARROTS.—6 large carrots, cleaned, and cut into cubes, cover with boiling water, and let cook till tender. Enough salt to flavor, drain off the water, add 1 cup of rich milk, and let

come to a boil, add 1 tablespoon of butter, dash of pepper, and thicken with 2 teaspoons of flour, dissolved in a little milk; let boil, and serve.—Mrs. J. H. Wichmann, 5069 N. Lincoln Ave., Chicago, Ill.

VARIATION I.—Peel, clean, cut into cubes the desired amount of carrots, and cook in boiling water until tender. Pour off part of water, leaving enough to give flavor to the carrots, add milk, pepper, salt, and a little sugar, and thicken.—Mrs. Alice E. Nelson, 404 S. 1st Ave., Maywood, Ill.

FRIED CARROTS.—Wash and slice enough carrots to make 2 cupfuls. Simmer until nearly tender in stock to cover. Add a cup of cream, thicken with a tablespoon of butter rolled in flour, season with salt and pepper, and serve.—Mrs. Ernest Messner, 6117 Champlain Ave., Chicago, Ill.

GERMAN CARROTS.—Wash, clean and cut into dice shape 6 carrots. Wash again and let them dry thoroughly. Into a pan put 1 tablespoon of butter, add the carrots, and let smother for 15 minutes, stirring often so not to burn. Add $\frac{1}{2}$ chopped onion and 1 chopped tablespoon parsley, and let smother for 5 minutes more. Add 1 tablespoon of flour. In 5 minutes pour in enough warm water to cover the carrots. Put in 1 lb. of round steak, let slowly (simmer) boil until the meat is tender.—Mrs. Schmalzried, Maywood, Ill.

MASHED CARROTS.—Wash, clean and boil in salted water desired amount of carrots, drain, mash and season with salt, pepper and butter.—Mrs. Lighthart, 811 N. 19th Ave., Maywood, Ill.

CARROTS AND ONIONS, FRIED.—Take 1 doz. medium-sized carrots, boil till almost tender. Drain, have 1 small bowl of onions cleaned, then chop carrots, add onions, pepper and salt, and fry in gravy or butter, till nicely browned.—Mrs. J. T. Metcalf, 4611 Evanston Ave., Chicago, Ill.

CARROTS AND PEAS.—Wash and scrape 3 medium-sized carrots and cut into thin slices and boil in salted water until tender. Boil 1 cup milk, and mix 1 tablespoon of flour in a little cold milk as thickening, and then boiling the milk over. Add 1 teaspoon butter and pepper, and then 1 can peas, and let it just come to a boil.—Mrs. J. W. Marelus, 2329 Cornelia St., Chicago, Ill.

VARIATION I.—Wash and scrape young carrots, cut in small pieces, cook in boiling salted water until soft. Strain, add equal quantity cooked green peas. Season with butter, pepper and salt. String beans may also be added to this combination.—Mrs. J. H. Wichmann, 5069 N. Lincoln St., Chicago, Ill.

GREEN PEAS WITH CARROTS.—Cut 2 carrots into small squares and boil until tender; drain, and turn in a can of peas, season with salt, pepper and a little sugar, a tablespoon of butter, and thicken with a little corn starch moistened in $\frac{1}{2}$ cup milk. Let boil up and serve.—Mrs. Clara Stone, 228 S. 16th Ave., Maywood, Ill.

CARROTS AND TURNIPS.—Cut carrots and turnips into dice, or balls, using a French cutter, and cook separately until tender in salted water to cover. Drain, mix, and reheat in cream sauce.—Mrs. J. Wichmann, 5069 N. Lincoln Ave., Chicago, Ill.

SMOTHERED CARROTS.—Clean, scrape and cut into dice enough carrots to make a pt. Soak in cold water for $\frac{1}{2}$ an hr. Put into a double boiler with no liquid except that which clings to them. Cover tightly and cook until tender. Season with salt and pepper, and pour over melted butter of white or cream sauce.—Mrs. J. H. Wichmann, 5069 N. Lincoln Ave., Chicago, Ill.

SPRING CARROTS.—Leave the stalks on. Scrape and boil in salted water until tender. Pour over a cream sauce, seasoning it with minced parsley and lemon juice.—Mrs. Ralph Neunan, 1622 Summerdale Ave., Chicago, Ill.

STEWED CARROTS.—If carrots are young, parboil and cut into slices, cubes or strips; if old, scrape and soak them for $\frac{1}{2}$ an hr. in cold water. Cook until tender in water or stock, or equal parts of each, seasoned with pepper and salt, and either a chopped onion, parsley, grated nutmeg, butter, cream or other desired seasoning, or any combination of these preferred. When done, carrots may be served plain, with butter, pepper and salt, or a white, cream or drawn butter sauce.—Mrs. J. H. Wichmann, 5069 N. Lincoln Ave., Chicago, Ill.

CAULIFLOWER RULES

1. Soak $\frac{1}{2}$ hr. in salt water.
2. When ready to cook, plunge in salted, boiling water.
3. Do not cook after it becomes tender.
4. Serve as soon as done.

—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

BAKED CAULIFLOWER.—Boil till tender, drain, place in a baking dish. Put a tablespoon of butter in a saucepan, add a tablespoon of flour, mix, add $\frac{1}{2}$ pt. of milk, $\frac{1}{2}$ teaspoon of salt, a little pepper, and stir constantly until it boils; pour this sauce over the cauliflower, sprinkle over $\frac{1}{2}$ cup of bread crumbs, put here and there bits of butter, and bake in a quick oven about 15 minutes, or until the bread crumbs are a golden brown.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

BOILED CAULIFLOWER.—Tie up the cauliflower in a piece of cheesecloth, and boil in hot water, to which a little salt has been added. Drain, and lay in a deep dish with flower uppermost, heat a teacup of milk, thickened with 2 tablespoons of butter, cut in pieces, and rolled in flour; add pepper, salt, and the beaten white of an egg, boil up for a few seconds, stirring briskly. Take from the fire, and flavor with lemon, and put over the cauliflower, reserving about half the sauce for use at the table.—Mrs. A. E. Whitney, 1760 Edgewater Place, Chicago, Ill.

VARIATION I.—Remove leaves, cut the main stalk close to the flower, lay it in boiling milk and water, slightly salted, with the stalk down. When done, take it out carefully, and drain in a colander; place in the vegetable dish, and pour over it a rich drawn butter dressing.—Mrs. H. C. Waack, 5435 Ellis Ave., Chicago, Ill.

CREAMED CAULIFLOWER WITH CHEESE.—Break off the flowerets and let stand in salted water 1 hr. Cook till tender, drain, place in a vegetable dish and cover with a cream sauce made with 1 cup milk, a lump of butter and a teaspoon of flour, and salt and pepper. Grate cheese over top.—Mrs. Lighthart, 811 N. 19th Ave., Maywood, Ill.

CREAM OF CAULIFLOWER.—Take a good-sized cauliflower, soak in slightly salted cold water, for $\frac{1}{2}$ an hr.; then drain and

put head upwards, in a saucepan, which is not over large, and let it cook for $\frac{1}{2}$ an hr., uncovered. Put in a double boiler 1 qt. of milk (4 cups), 1 onion and 1 bay leaf, and let them cook together while the cauliflower is boiling. Drain the cauliflower when done, and reserve $\frac{1}{2}$ cup of the little sprays which form the head, mash the remainder in a wooden bowl, and add to it 2 cups of the stock in which it boiled, and put in with the boiling milk; stir well and let cook 5 minutes, then put through a sieve and return to the fire with a thickening of 1 tablespoon of flour, rubbed together with 1 tablespoon of butter, season lightly with salt and pepper and a dash of nutmeg, add the $\frac{1}{2}$ cup of cauliflower as a garnish, and let cook 10 minutes more before serving. Add a tablespoon of whipped cream at the last, if desired.—Mrs. Robert Randall, 908 S. 8th Ave., Maywood, Ill.

CAULIFLOWER AU GRATIN.—Cut a large cauliflower into 8 pieces, and boil tender in salted water. Drain, lay in a deep pudding dish, stems down, and pour over it a plain white sauce, into which 2 hard-boiled eggs have been chopped. Sprinkle with bread crumbs, and bake to a light brown.—Mrs. J. H. Wichmann, 5069 N. Lincoln Ave., Chicago, Ill.

CAULIFLOWER OMELETTE.—Chop cold cauliflower very fine, and mix it with a sufficient quantity of beaten egg to make a stiff batter; then fry it in fresh butter, and serve very hot.—Mrs. C. W. Nelson, 4552 Indiana Ave., Chicago, Ill.

ESCALLOPED CAULIFLOWER.—Place clusters of cold cauliflower downward in a buttered baking-dish. Beat together a cup of bread crumbs and 2 tablespoons melted butter and 4 tablespoons of milk, season and whip in a raw egg; pour over the cauliflower, and bake 20 minutes.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

BAKED CELERY.—3 cups celery, cut in 1 inch pieces, 1 cup stale bread crumbs (buttered), $\frac{3}{4}$ cup grated cheese, $\frac{1}{2}$ cup milk, 1 tablespoon butter, 1 tablespoon flour, seasonings. Cook celery in boiling water until tender. Drain, and save half the liquid. Make a sauce of butter, flour, milk, celery water, and seasonings. Add cheese, stir until it melts, add the celery. Arrange in alternate layers in a buttered baking-dish with the crumbs. Bake until browned.—Mrs. Mary H. Park, 836 Wilson Ave., Chicago, Ill.

CREAMED CELERY.—Cut up into $\frac{1}{2}$ inch pieces, stalks of celery, or better, the roots. Cook in salted water until tender. Make a cream sauce with 1 cup of milk, 1 teaspoon butter, and a small teaspoon flour, and pepper and salt to taste. A good way to use outside stalks of celery when good.—Mrs. J. H. Wichmann, 5069 N. Lincoln Ave., Chicago, Ill.

BOILED CHICORY.—1 lb. chicory, boiling water, salt, $\frac{1}{2}$ pt. white sauce. Wash the chicory, and cut the root end across twice. Put into the boiling water with a little salt, and cook until tender, about 30 minutes. Drain well, and then place in a hot vegetable dish.—Mrs. Albert E. Robinson, 6955 Normal Ave., Chicago, Ill.

CORN BAKED IN THE HUSK.—Put the ear of corn, husks and all, into a hot oven, and bake until tender (about 15 or 20 minutes). Remove the husks, silks, score, and serve with butter and salt. Corn is much sweeter cooked in this manner.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

BAKED CANNED CORN.—Take one tin of corn, and turn into a well-buttered baking-dish, add a small piece of butter, pepper, salt, $\frac{1}{2}$ cup of milk, and sprinkle over the top with cracker crumbs, and minced nut meat, and bake.—Mrs. E. Robinson, 5527 Prairie Ave., Chicago, Ill.

CORN CROQUETTES.—Take left-over corn, add a little milk, 1 beaten egg, seasoning to taste. Form in croquette shapes, roll in egg and cracker crumbs, and fry.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

CANNED CORN.—To 1 can of corn add $\frac{1}{2}$ tablespoon of butter, $\frac{1}{2}$ cup milk, salt and pepper to taste, and 1 heaping teaspoon of sugar to give it the fresh, natural corn taste.—Mrs. C. K. Wurtz, 216 S. 2nd Ave., Maywood, Ill.

DELICIOUS CORN.—With a sharp knife cut the corn from the cob, and scrape with the knife all the grains and hearts well into the same dish, and put plenty of butter, pepper and salt. Add no water, just the liquor from the scraped corn. Put it in double boiler, and cook for 20 minutes, and you get the fine flavor of the corn.—Mrs. S. J. Walsh, 4442 Langley Ave., Chicago, Ill.

CORN FRITTERS OR PANCAKES.—Make an ordinary fritter or pancake batter with left-over corn, flour and milk, and a little baking powder. Drop by spoonfuls into hot fat, and fry. Corn oysters from left-overs may be made in the same way.—Mrs. E. Seymour, 6330 Ingleside Ave., Chicago, Ill.

CORN OR MOCK OYSTERS.—Grate 8 ears of corn and scrape the cob, beat 2 eggs and add to the corn pulp, with 1 teaspoon salt. To this add enough rolled oyster crackers to make a thick corn batter; fry (oyster shape) in hot lard or drippings. Put in oven and keep crisp while others are frying.—Mrs. Anna Day, 121 S. 16th Ave., Maywood, Ill.

SCALLOPED CORN AND TOMATOES.—In a well-buttered baking-dish put alternate layers of peeled and sliced tomatoes, scraped corn, bread crumbs, salt and pepper, and a little butter; have the last layer crumbs. Bake in moderate oven 45 minutes. Serve in same dish in which it was baked.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

SUCCOTASH.—Cook 1 pt. of corn pulp in as little water as you can without scraping. Put the cobs in a qt. of water, and boil hard for 20 minutes; remove cobs, and in this water boil 1 pt. of shelled beans until tender. Drain, and mix with the corn. Add butter the size of a walnut, pepper, salt, and $\frac{1}{2}$ a cup of thick cream, more if liked. Serve hot.—Mrs. J. H. Wichmann, 5069 N. Lincoln Ave., Chicago, Ill.

LEFT-OVER CORN.—Left-over corn, cooked on cob, may be cut off, and seasoned with pepper, butter and salt, heated in a white sauce. Any left-over corn may be treated the same way.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

BAKED CUCUMBERS (Delicious).—Peel 5 good-sized cucumbers, cut lengthwise, and remove the seeds and soft part. Rub 1 cup of soft bread crumbs into butter the size of an egg, and add 1 teaspoon of finely-chopped onion; season with salt and pepper. Sprinkle salt over the cucumbers, fill with the seasoned bread crumbs and bake until cucumbers are very soft and the filling a nice brown.—Mrs. E. D. Kelley, Winnetka, Ill.

BOILED CUCUMBERS.—Pare, cut in pieces, cook until soft in boiling salted water, drain, mash, and season with salt and pep-

per and butter, or add to cream sauce.—Mrs. S. J. Thurber, 7078 N. Ashland Ave., Chicago, Ill.

CUCUMBER WITH DRESSING.—Peel the cucumbers and let them stand in ice water for 1 hr. Slice and place in a bowl. Pour over a mixture of 1 tablespoon of lemon or vinegar, 2 tablespoons of olive oil, $\frac{1}{2}$ teaspoon of salt, and a dash of pepper.—Mrs. E. D. Kelley, Winnetka, Ill.

FRIED CUCUMBERS.—Take large cucumbers, peel, and slice lengthwise, sprinkle with salt, have the pan ready with hot lard, or butter may be used; dip the cucumbers in flour, sprinkle with pepper, and fry to a nice brown. This is a Southern dish.—Mrs. W. Webb, 6042 Ellis Ave., Chicago, Ill.

ESCALLOPED CUCUMBERS.—Peel and cut into dice 6 large cucumbers. Butter a baking-dish, and put in a layer of the dice, seasoning with grated onion and lemon juice. Cover with crumbs, dot with butter, and season with paprika and celery salt. Repeat until the dish is full, having crumbs and butter on top. Cover and bake for an hr., then remove the cover and brown. Serve with Sauce Piquante.—Mrs. W. A. Merryweather, 7016 Vernon Ave., Chicago, Ill.

STUFFED BAKED CUCUMBERS.—Take 4 good-sized cucumbers, peel, cut in half, and set in salt and water for $\frac{1}{2}$ an hr. Remove from water, taking out the seedy part; mince finely 1 cup of nuts (almonds are best), 1 stalk of celery, 1 sprig of parsley, 1 green pepper, 2 tablespoons of cracker crumbs, and 3 tablespoons of cream. Mix thoroughly, fill cucumber shells with the mixture and sprinkle the top with cracker crumbs and butter. Dip the cucumbers into a well-beaten egg mixture, or dust over with the same and bake in a moderate oven for 30 minutes.—Mrs. C. Carson, 205 S. 5th Ave., Maywood, Ill.

EGG PLANT IN BATTER.—Clean, peel and dip in a batter made with 1 beaten egg, a pt. of milk, $\frac{1}{4}$ teaspoon salt, 2 tablespoons of sugar, a teaspoon of baking powder, sifted in flour enough to make about the thickness of cake batter, and fry.—Mrs. Chas. F. Miller, 1509 St. Charles Ave., Maywood, Ill.

EGG PLANT CAKES.—Pare 1 small egg plant, cut into pieces, and boil in salt and water until soft. Pour off the water,

mash, add pepper, and mix with a batter made of 1 pt. of milk, 3 eggs, beaten thoroughly, 2 teaspoons of baking powder, a piece of butter size of an egg, a pinch of salt, and flour enough for a thin batter. Fry like batter cakes.—Mrs. E. D. Kelley, Winnetka, Ill.

FRIED EGG PLANT.—Peel and slice egg plant, let stand in salt water over night. In the morning drain and dip in egg and crackers, and fry.—Mrs. Charles F. Miller, 1509 St. Charles Ave., Maywood, Ill.

VARIATION I.—Peel and slice amount desired. Let stand in salt water over night, steam until tender or about $\frac{1}{2}$ hr., mash and make into pattie balls, and dip in egg and cracker crumbs, and fry. Left-over egg plant may be used the same way.—Mrs. Charles F. Miller, 1509 St. Charles Ave., Maywood, Ill.

EGG PLANT FRITTERS.—Put the egg plant, whole, into boiling salted water, mixed with 1 tablespoon of vinegar or lemon juice; cook 20 minutes, or until tender; mash and drain. To 1 pt. of egg plant add $\frac{1}{2}$ a cup of flour, 2 eggs, well beaten, and salt and pepper to taste. Fry in small cakes in hot fat, browning well on both sides.—Mrs. J. H. Wichmann, 5069 N Lincoln Ave., Chicago, Ill.

ENDIVE

ENDIVE, CREAMED.—Wash the endive carefully, and pick off the outer green leaves, leaving only the white part. Boil until tender, drain well, return it to the kettle and nearly cover it with milk. When the milk boils, thicken it with a little flour, stirred to a paste, with a small quantity of cold milk, season with butter, salt, and pepper, and serve.—Mrs. L. L. Lee, 800 S. Kedzie Ave., Chicago, Ill.

GREENS.—Young beet tops, spinach, young turnip tops and chicory can be cooked in the same way. Wash them through several waters, throwing away all the wilted or tough ones. Cook in a pot half full of salted water until tender. Drain and press them, so that all the water will be out. Season them with a little salt, plenty of pepper and butter. Put them in the oven in the dish for a few minutes, and serve hot. String beans, peas and spinach should be boiled, uncovered, so as to retain their green color.—Mrs. E. D. Kelley, Winnetka, Ill.

BEET GREENS.—Carefully wash and clean young beets. Leave roots and tops together, cutting off only tips of leaves. Put them into a kettle half filled with salted, boiling water, and allow them to cook for $\frac{1}{2}$ or $\frac{3}{4}$ of an hr. Drain as dry as possible in a colander. Serve hot with butter, salt and pepper, or with vinegar. They may also be cooked and chopped fine, like spinach.—Mrs. J. H. Wichmann, 5069 N. Lincoln Ave., Chicago, Ill.

BOILED CURLY GREENS, SCOTCH KALE, OR TURNIP TOPS.—Remove the coarse outside leaves and large stalks. Wash well. Soak in cold salt water 10 minutes, then put them into a clean pan, and pour over enough boiling water to cover. Strain, and put them into a saucepan of boiling water to which has been added a little salt, soda, and sugar. Boil fast, with the lid off, for 20 to 30 minutes. When tender, drain and press well. Put into a hot vegetable dish. Cut across into neat squares, and serve at once. When the greens are getting old and stringy, they should be passed through a mincing machine after draining, and reheated.—Mrs. J. M. Cutler, 6143 Lexington Ave., Chicago, Ill.

COD-CANNON BALLS.—Chop $\frac{3}{4}$ lb. cold greens, and rub $\frac{3}{4}$ lb. cooked potatoes through a sieve. Melt the 1 oz. of butter, mix in the potatoes and 1 egg, and cook for a few minutes. Add the greens and seasoning to taste. Turn on a plate, and make into a flat cake. Divide into equal portions, make into balls, brush with egg, roll in crumbs, and fry in deep fat. This makes 24 balls.—Mrs. Roger Rawlings, Chicago Heights, Ill.

DANDELION GREENS.—Cut the stems from a half peck of dandelion leaves, and break each leaf into small bits, dropping these into cold water as you do so. Wash thoroughly, drain and lay in cold water for 15 minutes. Drain again, and put over the fire in a porcelain-lined saucepan, with enough salted water to cover them. Simmer for 15 minutes, while you make the following sauce: Cut together a tablespoon each of butter and flour, and pour upon them a pt. of milk, in which a pinch of soda has been dissolved. Stir to a smooth white sauce. Drain the water from the dandelion leaves, and stir these into the sauce. Season to taste, and beat in very slowly, a whipped egg. Remove at once from the fire, and turn into a deep vegetable dish.—Mrs. B. B. Dale, 1255 Thorndale Ave., Chicago, Ill.

DANDELION AND SPINACH GREENS.—Gather freshly grown dandelions when the dew is on them. Use equal amounts of dandelion and spinach. Pick over carefully, throw into cold water and wash in several salted waters. Plunge the dandelion into boiling water, cook $\frac{1}{2}$ hr. before adding the spinach; continue the cooking until tender, then drain, add 1 tablespoon of butter, a little salt and pepper. Mix well, turn on warm dish, and garnish with hard-boiled egg.—Mrs. E. D. Kelley, Winnetka, Ill.

DOCK GREENS.—Take the leaves and stalks of tender young narrow dock plants in early spring. Pick over, and wash carefully, cook in boiling salted water until tender, then drain, and season with butter and salt. Vinegar may be used if desired. Salt pork may be cooked with them, if liked, but they are more wholesome when seasoned with butter. Their chief value is for the water and alkaline salts which they contain. They need only a few drops of water to start them, then they cook in their own juice.—Mrs. J. M. Cutler, 6143 Lexington Ave., Chicago, Ill.

LAMB'S QUARTER GREENS.—This tender little plant, which grows so abundantly in some sections of the country, makes a very palatable dish when cooked with a piece of salt pork. Prepare and cook as any other kind of greens.—Mrs. M. H. Eddy, 3834 Ellis Ave., Chicago, Ill.

POKE OR STOKE GREENS.—The stalks and leaves of this plant make delicious greens in May before they become tough. They are at their prime in the South about the middle of April and in the North the first of May. They will cook in 20 minutes.—Mrs. Adolph Harmon, 5008 Prairie Ave., Chicago, Ill.

BOILED SORREL.—Prepare and cook like spinach. If very large leaves, blanch for 10 minutes before cooking.—Mrs. D. C. Harper, 6040 Crescent Ave., Chicago, Ill.

TURNIP, RADISH OR MUSTARD GREENS.—Pick the tender leaves from these plants by the time they are an inch long, and prepare as for any other kind of greens. They may be boiled with a piece of salt pork, or a ham bone, or they may be cooked in their own juice with the addition of a very little water, and seasoned with salt, pepper, and butter, or vinegar, if desired.—Mrs. J. H. Wichmann, 5069 N. Lincoln Ave., Chicago, Ill.

A BOILED DINNER WITH GREENS.—Choose any kind of greens desired, as turnip, beet, radish, or mustard tops, pig-weed, lamb's quarter, polk leaves, and stalk and clean thoroughly. Soak for half an hour in salted water to remove any small insects, which are always on these plants, though invisible to the naked eye. Wash out of this water, and put into a kettle with a good-sized piece of salt pork for seasoning. Cook with plenty of water for 1 hr. Add as many potatoes as required for the meal, and boil until done. Serve together on same platter.—Mrs. Geo. W. Harris, 4517 N. Ashland Ave., Chicago, Ill.

HOMINY

BAKED HOMINY.—Stir into a pt. of milk, a cupful of cold boiled hominy, and when this is smooth, add a tablespoon of melted butter, a tablespoon of sugar, a saltspoon of salt, and 4 well-beaten eggs. Beat very light, and pour into buttered pudding dish, and bake for about $\frac{1}{2}$ an hr., or until set and brown. This is a good accompaniment to roast beef.—Mrs. Selma Jennings, 3960 Langley Ave., Chicago, Ill.

HOMINY CROQUETTES.—Beat 1 pt. of hot, cooked hominy, 1 tablespoon of hot milk and the yolk of an egg all together. Season with salt and let stand till cool. Shape the mixture into croquettes, then roll them in bread crumbs and fry in ko-nut to a golden brown. Drain, lay them on a napkin, and serve.—Mrs. E. D. Kelley, Winnetka, Ill.

FRIED HOMINY.—Stir together some cold hominy, 1 egg, well beaten, 1 tablespoon of melted butter, and a small quantity of milk. Heat over a slow fire and turn into mould and dredge lightly with flour. When cold, slice, put a lump of ko-nut into a flat stewpan, and when hot put in the slices and fry until brown. Drain, pile on a dish, and serve with maple syrup.—Mrs. E. D. Kelley, Winnetka, Ill.

SOUTHERN HOMINY.—This is made of the soft, white Southern corn, hulled, and each kernel cracked into 3 or 4 pieces. Wash and put to simmer in 3 or 4 parts water for several hours—the longer the better. It should be finished off about even full of the rich, starchy juice in which it is cooked, making a sufficient dressing for a normal taste, to the accompaniment of sweet stewed

fruit and fresh gems or crackers.—Mrs. C. Carson, 305 S. 5th Ave., Maywood, Ill.

SEA KALE.—Wash in several waters, pare the stalks and put it into salted water; drain well when done, season it lightly, and pour over melted butter.—Mrs. E. D. Kelley, Winnetka, Ill.

LEEKS.—Cut leeks into 3-inch lengths, using the tender green part as well as the white; wash the pieces thoroughly in cold running water, then put them in a small saucepan, and cover them with boiling salted water, and let them boil for 20 minutes. Make a sauce by melting 1 tablespoon of butter, thickening it with 1 tablespoon of flour, and adding 1 tablespoon at a time, 1 cup of the water the leeks were cooked in, making the sauce of the right consistency; season with pepper and salt, drain the leeks, and serve the sauce over them.—Mrs Emma Jenkins, 6352 Monroe Ave., Chicago, Ill.

LENTILS.—Pick the lentils over carefully, wash thoroughly and soak several hours, put them on with clear, cold water, and boil them gently until done; heat a little butter with a little flour in it, add an onion, fry until it turns yellow, drain off some of the water the lentils were boiled in, add them to the dressing, and simmer $\frac{1}{2}$ hr. longer before serving.—Mrs. E. D. Kelley, Winnetka, Ill.

LENTIL CROQUETTES.—Make a paste of the following: $\frac{1}{2}$ lb. of lentils. Wash the lentils well. Soak them in cold water all night. Tie them up in muslin, and boil for 1 hr. in the water in which they were soaked, adding pepper and salt. Squeeze out as much as possible of the water, and rub the lentils through a sieve. Make a panada or thick sauce with $\frac{1}{2}$ oz. of butter, $\frac{1}{2}$ oz. of flour, and milk. Cook well, add the lentil pulp, the yolks of 3 eggs, 1 oz. of flour, and seasoning. Cook well and turn on to a plate. It is better to make it the day before it is wanted.—Mrs. M. H. Lamont, 2953 Wabash Ave., Chicago, Ill.

"DAL," AN INDIAN LENTIL.—Sift, pick, and wash $\frac{1}{4}$ lb. Dal. Chop fine a small onion, and fry it in a piece of butter the size of a walnut, add the washed Dal, $\frac{3}{4}$ pt. of water, and a level teaspoon of salt. Let all boil up quickly, then set back to boil gently for $\frac{1}{2}$ an hr. longer. Stir occasionally. Send to table in a

vegetable dish, and at the same time, in a similar dish, serve plain boiled rice, light and dry, the grains, soft, yet each one separate. $\frac{1}{4}$ lb. Dal, and $\frac{1}{4}$ lb. rice are enough for two persons. Total cost, $4\frac{1}{2}$ cents.—Mrs. Chas. A. Nelson, 4860 Kenmore Ave., Chicago, Ill.

LENTILS — EGYPTIAN STYLE.—Wash 2 cups of lentils, soak them 10 or 12 hrs., and drain them before using. Put them into boiling water, and cook until tender, which will be in about an hr., then drain again. Put 2 tablespoons of butter into a saucepan, and when melted, add 1 large onion, finely chopped; cook over a very slow fire for 10 minutes, then add the lentils, and 2 scant cups of boiled rice, and stir all together with a large fork until very hot; dredge well with salt and pepper before serving.—Mrs. F. S. Oliver, 6246 Kenmore Ave., Chicago, Ill.

GERMAN LENTILS.—Cover 2 cups of lentils with cold water and let them soak 10 or 12 hrs.; drain, and put them in boiling salted water, with 1 leek, or 1 onion, and let them cook for an hr., or until tender, but not broken. Put 2 tablespoons of butter in a frying-pan, and when melted, stir into it 2 tablespoons of flour, and let brown; then add 2 finely chopped onions, 2 or 3 tablespoons of vinegar, and 2 tablespoons of the water in which the lentils were boiled. Mix this sauce with the drained lentils, put them in a double boiler, with salt, pepper, and a dash of nutmeg, and serve after they have steamed slowly for 15 minutes.—Mrs. A. A. Olson, 5760 Wentworth Ave., Chicago, Ill.

LENTILS WITH PEANUTS.—Make a puree of lentils, and to each cup of lentils add 1 tablespoon of peanuts (the lentils and peanuts previously put through the grinder). Season to taste.—Mrs. C. Carson, 205 S. 5th Ave., Maywood, Ill.

BAKED DRIED APPLES.—Take dried or evaporated apples and soak in water for 12 hrs., and bake in a moderate oven, with sweet cider.—Mrs. C. Carson, 205 S. 5th Ave., Maywood, Ill.

LENTIL PIE.—Put 1 tablespoon of butter in a saucepan, and when melted, add to it 1 finely chopped onion, and let this fry slowly for 10 minutes; then add 2 cups of boiled German or Egyptian lentils, and $\frac{1}{2}$ cup of brown, or German sauce, and when heated through, pile into a deep dish; dredge with pepper and salt, cover with pie-crust, and bake in the oven till brown.—Mrs. Andrew Parker, 6421 Ellis Ave., Chicago, Ill.

LENTIL AND CAULIFLOWER PIE.—Butter a pie-dish and line with $\frac{1}{2}$ lentil paste. Skin and slice $\frac{1}{4}$ lb. tomatoes, and sprinkle with teaspoon salt, $\frac{1}{4}$ teaspoon pepper, $\frac{1}{2}$ teaspoon sugar. Put the cold cooked cauliflower and tomato into the pie-dish in layers. Cover with lentil paste, and smooth it over with a knife. Put the rest of the paste into a bag with a rose forcer, and decorate the pie. Bake for $\frac{1}{2}$ an hr. Serve with lentil sauce.—Mrs. A. C. Christy, Glen View, Ill.

LENTIL AND CELERY PIE.—Cut 6 oz. of celery into pieces about 1 inch long. Cook until tender in water. When tender strain and mix with 1 gill tomato sauce. Line a pie-dish with half lentil paste. Bake in a moderate oven for $\frac{1}{2}$ an hr.—Mrs. C. E. Jefferson, 505 S. 5th Ave., Maywood, Ill.

LENTIL PASTE.—Wash the $\frac{1}{4}$ to $\frac{3}{4}$ lb. lentils and soak them all night in 1 qt. cold water. Tie them up in muslin with the 1 oz. celery and 1 oz. onion. Cook in the water in which they were soaked, with $\frac{1}{2}$ teaspoon of salt, for $1\frac{1}{2}$ hrs. Squeeze as dry as possible, and rub through a wire sieve, melt 1 oz. butter, add the 1 oz. of flour and mix all well. Add the $\frac{1}{4}$ gill lentil stock and cook until quite thick. Add the lentils and 1 teaspoon of salt, and $\frac{1}{4}$ of pepper. Mix well. Turn on to a plate and leave until cold.—Mrs. J. P. Phillip, 2362 Kenilworth Ave., Chicago, Ill.

BOILED LETTUCE.—The large green leaves of lettuce, which cannot be made use of in salads, may be boiled and hashed like spinach, and served in the same way. This is a very favorite Hungarian dish.—Mrs. H. W. Phelps, 1733 Kenilworth Ave., Chicago, Ill.

BAKED MUSHROOMS.—Toast for each person a large slice of bread and spread over with rich, sweet cream; lay on each slice, head downward, a mushroom, or, if small, more than one; season and fill with as much cream as it will hold. Place over each a custard cup, pressing well down to the toast; set in a moderate oven and cook 15 minutes. Do not remove the cups for 5 minutes after they come from the oven.—Mrs. E. D. Kelley, Winnetka, Ill.

BROILED MUSHROOMS.—In order to test mushrooms, sprinkle salt on the gills—if they turn yellow they are poisonous, if black, they are good. Pare, and cut off stems, dip in melted but-

ter, season with salt and pepper, broil on both sides over a clear fire, and serve on toast.—Mrs. E. D. Kelley, Winnetka, Ill.

MUSHROOM CROQUETTES.—Press 1 cup of cold mashed potatoes through a sieve, add 2 cups of mushrooms which have been cut in pieces and simmered in 2 tablespoons of butter for 20 minutes. Sprinkle with salt. Beat 2 eggs, form into balls, and fry in hot oil.—Mrs. E. D. Kelley, Winnetka, Ill.

MUSHROOMS WITH PEAS.—Fill the cups of large mushrooms with French canned peas, which have been tossed for 5 minutes in hot butter. Season, and set in a covered pan, in a hot oven for 10 minutes, and serve on toast with white or brown sauce, as preferred.—Mrs. Howard L. Ray, 6234 Lexington Ave., Chicago, Ill.

ESCALLOPED MUSHROOMS.—Put the mushrooms in a butter baking-dish with alternate layers of crumbs, seasoning each layer plentifully with butter; add salt, pepper and a gill of cream or gravy. Bake 20 minutes, keeping covered while in the oven.—Mrs E. D. Kelley, Winnetka, Ill.

OKRA.—Procure young and tender pods, and cut off both ends, to make the pods of uniform length (about 2 inches). Blanch the pods, and then lay them in a saucepan, add hot stock just to cover, and let simmer until tender, and the stock reduced. Serve on a hot plate, dressed with Bechamel, Hollandaise, or any sauce used with asparagus. Garnish with sippet of toast points, or cutlet shapes. A little lemon juice should be added to a Bechamel or a drawn butter sauce that is to be served with okra.—Mrs. Geo. R. Ray, 2822 Wilcox Ave., Chicago, Ill.

BOILED OKRA.—The pods of okra are so sticky that especial care is needed to avoid breaking them while cleaning. They should be well washed before the stems are removed; then place them in boiling salted water, sufficient to cover, and boil until tender. They should boil very slowly, as rapid boiling will break them in pieces. It requires an hr. or more to cook this vegetable. When tender, throw the okra into the colander, and when drained, lay it in a dish. Heat together 2 tablespoons of butter, 1 tablespoon of vinegar, and a little salt and pepper; mix well, and pour the sauce over the okra in the dish.—Mrs. C. S. Raymond, 3225 Evanston Ave., Chicago, Ill.

ONIONS AND APPLES.—Put 1 tablespoon of butter in a frying-pan, and when melted put in 3 sliced onions, and 3 sliced apples; let fry slowly until browned, and serve on toast.—Mrs. Ida M. Seymour, 5126 Indiana Ave., Chicago, Ill.

BAKED ONIONS.—The large Spanish onions are far milder and more delicate than the usual winter varieties. Wash the onions clean, trim the bottoms, but do not peel, put into slightly salted water, and boil for 1 hr. If the onions are desired very mild, change the water twice during the time, replenishing with more boiling water. Having drained them well, take each onion separately, wipe it dry, and roll in a square of buttered tissue paper, twisting the paper at the top to keep it closed. Place the onions in a baking pan, and bake 1 hr. in a slow oven. When done, remove the papers, peel the onions, and place them in a serving dish; pour melted butter over them, pepper and salt, and serve.—Mrs. J. D. Sexton, 5715 Laflin St., Chicago, Ill.

CREAMED ONIONS.—Peel the onions, and boil 1 hr. in plenty of salted water. Drain well, and cut each onion into 4, 6, or any desired number of pieces, over which pour a cream sauce.—Mrs. J. H. Wichmann, 5069 N. Lincoln Ave., Chicago, Ill.

ONION DUMPLINGS.—3 cups flour, 1 teaspoon salt, 3 teaspoons baking powder, 1 cup chopped suet, 1 cup chopped onions, mix thoroughly, then add enough cold water to mix stiff, steam 3 hrs., serve with hot roast beef, and brown gravy.—Mrs. Jennie M. Shaffer, 3914 Ellis Ave., Chicago, Ill.

FRIED ONIONS.—Peel the onions, and cut into thin slices; when a generous tablespoon of butter has slowly melted in a frying-pan, put the onions in and let them simmer over a slow fire; stir them frequently, and serve when transparent and turning a golden brown. Fried onions can be served alone or as a garnish to heaped-up mashed potatoes. They are saved from their extreme commonplaceness by being arranged in a gratin dish, not over an inch high, dusted with a sprinkling of crumbs or grated cheese, and placed for 3 or 4 minutes in the oven.—Mrs. C. S. Thompson, 3442 Union Ave., Chicago, Ill.

DUTCH ONION PIE.—Make a biscuit dough, line a pie tin, and slice in a good layer of onion, sprinkle with salt and pepper; put

on top of this cured bacon or fat pork, and sprinkle with flour, and, lastly, add a little sweet cream.—Mrs. Alma Thornton, 3760 Rhodes Ave., Chicago, Ill.

SCALLOPED ONIONS.—Slice and boil until tender 8 or 10 good-sized onions. Lay them in a baking-dish, put in bread crumbs, a little butter, pepper and salt, between each layer, until the dish is full, putting bread crumbs last; add milk or cream. Bake 20 or 30 minutes.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

STUFFED ONIONS.—Boil white onions in slightly salted water for 1 hr., changing the water twice. Lift them out, and scoop out a portion from the center. Fill the cavity with the dressing of 2 tablespoons of bread crumbs, 1 large teaspoon of grated cheese, a little cream, salt, pepper, and a little of the onion which has been scooped out. Wrap each onion in a piece of buttered tissue paper and twist the paper securely at the ends. Bake in a buttered pan in a moderate oven nearly 1 hr. Remove the paper, put into a deep dish, sprinkle over a little salt and pepper, and pour over melted butter.—Mrs. E. D. Kelley, Winnetka, Ill.

FRIED PARSLEY.—Choose fresh green parsley. Wash and dry it in a cloth, and leave on a sieve until ready to fry. After frying croquettes, etc., with which parsley is to be served, allow the oil to cool a little, then put the parsley into a frying basket, and fry until crisp. It must not brown; it will only take a few seconds. Drain on paper and use. If a basket is not used, the parsley should be tied with a piece of string, leaving it long enough to lift out.—Mrs. Joseph King, Kenilworth, Ill.

BAKED PARSNIPS.—Boil parsnips until tender, drain, and mash, add a generous lump of butter, pepper and salt to taste; butter a baking-dish, cover the bottom with a layer of bread crumbs, put in parsnips, cover with a layer of crumbs, and brown in the oven. Parsnips baked with pork have a delicious flavor.—Mrs. Frank H. Thorp, 4731 Kenmore Ave., Chicago, Ill.

PARSNIP BALLS.—Mash and season boiled parsnips. Remove from the fire, and before it cools add 1 well-beaten egg. When cold make into balls about half the size of an egg. Dip into beaten egg, then in bread crumbs. Fry a pale brown in boiling lard or Ko-nut.—Mrs. E. D. Kelley, Winnetka, Ill.

BOILED PARSNIPS IN SAUCE.—Wash and scrape 6 or 7 parsnips, cut them in halves lengthwise, and put them in cold water for $\frac{1}{2}$ an hr. Drain them, and put them in a saucepan of boiling water, containing 1 teaspoon of salt, and let them boil for about $\frac{3}{4}$ of an hr. While they are finishing cooking, prepare a sauce, with 1 tablespoon of butter, and 1 tablespoon of flour rubbed together, and put in a saucepan over the fire. When melted and smooth, add a spoonful at a time, some of the stock in which the parsnips are cooking, until about 2 cups have been used; stir until well thickened, but not paste-like, season with salt and pepper, and pour over the parsnips, after draining them.—Mrs. Minnie E. Thorpe, 2730 Calumet Ave., Chicago, Ill.

PARSNIP CAKES.—Grate raw parsnips to make a cupful, add 1 cup fine bread crumbs, 2 beaten eggs, a piece of butter, and salt and pepper. Moisten with sweet milk, form into cakes, and fry brown in hot butter.—Mrs. Frank E. Daily, 4133 Kenmore Ave., Chicago, Ill.

CREAMED PARSNIPS.—Peel, cut fine, and boil in salted water the desired amount of parsnips. Drain and pour into a vegetable dish, and cover with a cream sauce made with 1 cup milk, lump of butter size of a walnut.—Mrs. Lighthart, 811 N. 19th Ave., Maywood, Ill.

PARSNIP CROQUETTES.—Mash up left-over parsnips, add a little mashed potatoes, and mix with cracker or bread crumbs. Form and drop into hot fat.—Jane Parker, 803 S. 2nd Ave., Maywood, Ill.

DELICIOUS PARSNIPS.—Peel parsnips, wash, cut into cubes, and boil in sufficient water to cover them until tender. Place in the oven a dish, in which put a good-sized lump of butter, let gradually melt, and when parsnips are cooked, drain, season with pepper and salt, place in a vegetable dish, and pour over them the melted butter, and serve hot.—Fred A. Daley, 6361 Sheridan Road, Chicago, Ill.

FRIED PARSNIPS.—Boil parsnips until tender in salt water, or use cold, left-over parsnips, roll in egg and cracker crumbs and fry in deep fat.—Mrs. C. K. Wurtz, 216 S. 2nd Ave., Maywood, Ill.

PARSNIP FRITTERS.—Boil the parsnips, and when tender take off the skin and mark them fine; add a tablespoon of flour, and a beaten egg; make into small cakes with a spoon, and put into boiling hot lard or beef drippings in a hot frying-pan. When fried a delicate brown, put on a dish, pour a little of the fat over, in which they were fried, and serve hot.—Mrs. Amelia Edison, 4356 Berkeley Ave., Chicago, Ill.

ESCALLOPED PARSNIPS.—Mash enough boiled parsnips to make a pt. Add 2 tablespoons each of butter and cream, 1 egg, well beaten, and a pinch of salt and pepper. Put into a buttered baking-dish, alternate layers of parsnip and crumbs, having crumbs on the top. Melt a tablespoon of butter in $\frac{1}{4}$ of a cup of milk, season with salt and pepper, and pour over the parsnips. Bake until brown, and serve in the baking-dish. The layers of crumbs and the milk may be omitted.—Mrs. F. C. Harris, 2910 Evanston Ave., Chicago, Ill.

PARSNIPS STEWED WITH BACON.—Peel $\frac{1}{2}$ a doz. parsnips and boil with 6 thin slices of bacon. Let the water boil away, and fry down to a rich brown. Serve with bacon.—Mrs. Emma Jenkins, 6352 Monroe Ave., Chicago, Ill.

BAKED PEAS.—Stew or saute 1 onion in 2 tablespoons of fat, or cooking oil, butter, or equal parts butter and lard. Add a qt. of green peas, with water or milk to cover. If canned peas are used, take their own liquor. Season with salt, pepper, and celery tops. Bake 1 hr.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

GREEN PEAS AND CARROTS.—Take the green peas, after shelling and cleaning, and to 1 qt. of peas, take $\frac{1}{2}$ a qt. of young carrots, cleaned, and cut into small pieces. Boil together in water enough to cover, add butter and salt to taste, a very little flour to thicken it, and some fine cut parsley at the last.—Mrs. Lee L. Lamping, 801 S. Kedzie Ave., Chicago, Ill.

DRIED PEA CROQUETTES.—Put 1 cup of dried peas in cold water or broth, let cook for $1\frac{1}{2}$ hrs., or until tender, then strain and mash. Add to them 1 finely minced onion, which has been fried 10 minutes, in 1 tablespoon of butter, salt, pepper, 2 tablespoons of flour, 2 eggs, and breadcrumbs, made stiff enough

to make into croquettes or flat cakes. Roll in crumbs, and fry a golden brown in deep fat. Serve with onion, tomato, or mint sauce.—Mrs. Joseph Merrill, 5010 Wentworth Ave., Chicago, Ill.

DUCHESSE PEAS.—Mash 6 boiled potatoes, add salt and pepper to taste, 2 tablespoons of melted butter, yolks of 4 eggs, 4 teaspoons of grated cheese, 2 tablespoons of cream; mould in oblong wells, brush with egg, bake a delicate brown, fill cavities with hot, seasoned French peas.—Eloise Jennings, Winnetka, Ill.

PEA FRITTERS.—Cook a qt. of shelled peas until soft in boiling salted water. Drain, mash, and add 2 tablespoons of butter, and salt to season. Beat 4 eggs with $1\frac{1}{2}$ cups of milk, and add 1 cup of flour in which has been sifted a teaspoon of baking powder and a pinch of salt. Beat the mashed peas by spoonfuls into the batter, and fry on a hot griddle.—Mrs. Ernest Messner, 6117 Champlain Ave., Chicago, Ill.

GREEN PEAS.—If the pods are tender and green, wash and put on in cold water; boil 10 minutes. Skim out, into this put the peas, boil $\frac{1}{2}$ hr.—Mrs. D. E. Gentry, Glencoe, Ill.

GREEN PEAS WITH HAM.—Cut $\frac{1}{2}$ a lb. of raw ham into dice. Parboil, drain, and fry. Dredge with flour, and add 3 pts. of shelled peas, 3 sprigs of parsley, and 2 green onions. Add salt and pepper to season, cover, and cook slowly for $\frac{1}{2}$ an hr. Remove the parsley and onions, skim off the fat, and serve. Diced salt pork may be used instead of the ham, and a pt. of water added with the peas.—Mrs. Chas. A. Nelson, 4860 Kenmore Ave., Chicago, Ill.

PEA LOAF.—Soak 4 cups of split peas over night. In the morning put them with a small onion in a farnia kettle with just enough water to cover, and boil until soft. Drain and pulp through a colander. Beat in a tablespoon of butter, pepper, salt and 3 eggs. Boil in buttered mould or floured cloth 1 hr. Turn out and cut in slices on the table.—Mrs. E. D. Kelley, Winnetka, Ill.

PEA OMELETTE.—To every yolk and white of egg, beaten lightly together (not separately), add a pinch of salt and 2 tablespoons of milk. Open a can of peas and place over fire in their own liquor. When boiling add salt to taste and 1 tablespoon

of corn starch, blended smooth with a little cold water, and a tiny piece of butter. Boil for 3 minutes; have omelet pan hot, with a liberal piece of butter or olive oil on it, and pour in egg and milk ingredients. Do not have the fire too hot and as soon as omelette is firm place in it a heaping tablespoon of peas, fold over, and serve. Garnish with peas. Will serve 6.—Mrs. C. Carson, 205 S. 5th Ave., Maywood, Ill.

CANNED PEAS WITH ONION.—Put 1 tablespoon of butter in a saucepan, and when melted, add 1 tablespoon of chopped onion; let simmer for 5 minutes, then add 1 can of peas, drained of their juice, and $\frac{1}{4}$ of a cup of cream or milk; season well with salt and pepper, and serve after 10 minutes' slow cooking.—Mrs. J. H. Wichmann, 5069 N. Lincoln Ave., Chicago, Ill.

PEA PANCAKES.—Mash 2 cups of boiled peas, and press through a sieve. Season with salt, pepper, and butter, cool, add 2 eggs, beaten with a cup of milk. Add $\frac{1}{2}$ a cup of flour, sifted with a $\frac{1}{2}$ teaspoon of baking powder, mix thoroughly, and fry on a hot buttered griddle.—Mrs. F. S. Oliver, 6246 Kenmore Ave., Chicago, Ill.

PATTIES OF FRESH GREEN PEAS.—Use fresh green peas, boiled, or canned French peas; reheat in white sauce, and use to fill patties or timbale cases. A little finely chopped mint may be added to the sauce, if liked.—Mrs. C. E. Olson, 3523 Prairie Ave., Chicago, Ill.

PEA PUDDING.—Soak a qt. of dried peas over night. In the morning, cook until soft in water to cover, with a small onion. Drain, rub through a colander, and beat in a tablespoon of butter, pepper and salt to season, and 3 eggs, well beaten. Boil in a buttered mould for an hr., turn out, and serve in slices.—Mrs. H. W. Phelps, 1733 Kenilworth Ave., Chicago, Ill.

PEAS AND RICE.—Put $\frac{1}{4}$ cup of butter into a frying-pan, add 1 cup of well washed rice, and cook until the rice is golden brown, stirring constantly. Add 1 qt. of boiling water, and a can of peas, drained, or an equal quantity of shelled peas. Season with a pinch of salt, and add sugar to taste. Put into a baking-dish, and bake until the rice is tender, and serve in the same dish.—Mrs. H. W. Phelps, 1733 Kenilworth Ave., Chicago, Ill.

STEAMED PEAS.—Put shelled green peas into a covered saucepan, put into a steamer, and cook over boiling water until tender. Season when done, and add a little hot milk or cream. Or, add a little butter, pepper and salt before cooking.—Mrs. C. S. Raymond, 3225 Evanston Ave., Chicago, Ill.

STEWED PEAS WITH BACON.—Cook a pt. of peas until tender in warm water to cover, with a slice of bacon, chopped fine. Drain off nearly all the water, season with salt and pepper, add a teaspoon of butter, and a cup of boiling cream.—Mrs. Ida M. Seymour, 5126 Indiana Ave., Chicago, Ill.

STEWED PEAS AND LETTUCE.—Boil 1 pt. of shelled green peas and 2 heads of lettuce, cut small, until tender. Put in as little water as possible and not burn, add a pinch of salt and another of sugar. When done, stir in the well-beaten yolk of 1 egg, 2 tablespoons of cream and a dash of pepper. Do not allow to boil after the egg is added. Serve hot.—Mrs. E. D. Kelley, Winnetka, Ill.

PEAS IN TURNIP CUPS.—Peel small, white turnips, and boil until tender, in salted water to cover. Drain, cut a slice from the top of each, and scoop out the center, making a cup. Put a bit of butter, and pepper into each cup, and fill with creamed peas, prepared according to directions previously given. Garnish with sprigs of parsley, or sprinkle with minced parsley. Canned peas can be used.—Mrs. J. M. Cutler, 6143 Lexington Ave., Chicago, Ill.

PEPPERS WITH CORN.—Cut a slice from the end of sweet peppers, remove the inside, and fill with canned corn, well salted. Replace the ends and bake. Peppers, like tomatoes, may be filled in so many ways that it is useless to endeavor to enumerate them, for the ingenious cook can multiply them without end.—Mrs. Amelia Edison, 4356 Berkeley Ave., Chicago, Ill.

FRIED PEPPERS.—Cut open lengthwise, and extract all seeds, and tough white fibre. Slice crosswise. Lay in cold salted water for 10 minutes, then wipe dry. Melt 4 tablespoons of butter in a frying-pan, and saute the sliced peppers in this. Lay about broiled steak or chops.—Mrs. Geo. H. Harper, 6212 Ellis Ave., Chicago, Ill.

PEPPERS WITH RICE.—Cut the stem end from sweet green peppers, remove the inside, fill with boiled rice, and chopped tomato in equal proportions, and season well with pepper and salt. A few chopped mushrooms, olives, or boiled eggs may be added to the filling. Bake from 20 to 30 minutes, basting with butter and water.—Mrs. Emma Jenkins, 6352 Monroe Ave., Chicago, Ill.

ESCALLOP OF PEPPERS AND CORN.—Cut enough sweet corn from the cob to make 3 cups. Take 2 or 3 sweet green peppers, and remove the insides, then slice them in very thin circles, and arrange a layer of the corn in a buttered baking dish, salt it, and then place some rings of the peppers, then another layer of the corn, and so on until the dish is filled, finishing the top with peppers. To a cup of cream or milk add 1 well-beaten egg and 2 tablespoons of melted butter; pour this over the whole and bake for $\frac{1}{2}$ an hr. in a hot oven. Canned corn may be used, in which case less cream will be needed.—Mrs. Lee L. Lamping, 801 S. Kedzie Ave., Chicago, Ill.

STUFFED PEPPERS.—Cut off tops and clean out seeds. Cook it with their tops about 10 minutes, or until tender, in salted water. In the meantime cook spaghetti, broken very fine, in salted water. Fill the peppers with this cooked spaghetti, or cold left-over spaghetti, chopped fine, may be used. Take a toothpick and fasten on the tops. Bake 10 minutes, and serve with tomato catsup.—Mrs. Chas. F. Miller, 1509 St. Charles Ave., Maywood, Ill.

CREAMED PIMENTOS.—Put the pimentos from 1 can into 2 cups of white sauce, and let cook in a double boiler for 10 minutes. Add 1 tablespoon of chopped parsley, some pepper and salt, and serve on toast.—Mrs. Fred Landberg, 6323 Drexel Ave., Chicago, Ill.

BAKED POTATOES.—Select medium-sized potatoes, wash well. Bake in hot oven until soft. Remove from oven, burst the skins to allow steam to escape, thus preventing potato from becoming soggy. Serve at once.—Mrs. John Murray, Jr., 1414 S. 8th Ave., Maywood, Ill.

VARIATION I (Mashed).—2 cups mashed potatoes, 2 tablespoons melted butter, 2 eggs, whipped light, 1 cup cream or milk, salt to taste. Beat potatoes and butter, add other ingredients, and

beat well. Pour into a buttered dish, and bake in a quick oven until well browned.—Mrs. S. J. Walsh, 4442 Langley Ave., Chicago, Ill.

VARIATION II (Sliced).—Pare raw potatoes, and slice very thinly, enough to fill a two-quart pudding dish, season with salt and pepper, pour over enough sweet milk to fill two-thirds full. Cut 5 or 6 slices of pork and lay over the top. Bake about 2 hrs. If preferred, the pork may be left out and a little more milk added.—Mrs. P. O'Brien, 6352 Ingleside Ave., Chicago, Ill.

POTATOES BAKED IN THE HALF SHELL.—Bake six medium-sized potatoes, remove from oven, cut slice from top of each, and scoop out inside. Mash, add 2 tablespoons of butter, 3 tablespoons of hot milk, salt and pepper to taste; then add whites of 2 eggs, well beaten. Refill skins, and brown in a hot oven. Grated cheese, finely chopped ham, or other cold meat may be added to the potato mixture.—Mrs. J. H. Wichmann, 5069 N. Lincoln St., Chicago, Ill.

BAKED PUFF POTATOES.—Bake large potatoes, cut in half when done, scoop out and season as for mashed potatoes, whip light and return to shell and set in oven to brown. Potatoes Au Gratin are prepared in the same way, only use grated cheese to suit taste.—Mrs. Florence Davies, 426 S. 18th Ave., Maywood, Ill.

BOILED POTATOES.—Old potatoes are better for being peeled and put in cold water an hour before being put over to boil. They should then be put in fresh cold water, when set over the fire. New potatoes should always be put into boiling water, and it is best to prepare them just in time for cooking. They are better steamed than boiled.—Mrs. Gabel O'Connell, 2632 Grand Ave., Chicago, Ill.

POTATO BORDER.—Put 1 oz. of butter and 1 teaspoon of milk into a saucepan; when hot, add 1 lb. of cooked potatoes, rubbed through a sieve, the yolk of 1 egg, and a little pepper, salt if necessary. Stir over the fire until the potatoes are hot. Turn on a hot board, and make a roll about 1 inch in diameter. Place on a hot oval or circular dish. Join neatly, smooth with a knife, and make the outside with a wooden skewer. To glaze, brush over with an egg, and put in the oven for a few minutes. This is enough for 2 or 3 borders.—Mrs. E. D. Bennett, Bartlett, Ill.

POTATOES A LA BURNETT.—Bake good-sized potatoes, when done cut in halves and scoop out the inside; mash and put in butter, salt and milk as for mashed potatoes, only a little more milk, replace in the skins, placing the halves on a baking-dish, grate a little cheese over the top and put into the oven to brown the surface. Serve hot.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

POTATOES WITH CHEESE.—Put $\frac{1}{4}$ inch slice of pared boiled potatoes in a deep baking-dish with pepper and salt, and cover with sweet cream; place a layer of grated, rich American cheese on top and bake 25 minutes in a moderate oven. Garnish with sliced cucumbers.—Eloise Jennings, Winnetka, Ill.

POTATOES AND CORN.—Chop fine cold boiled potatoes and mix with cooked corn in proportion of 1 cup of potato to $\frac{1}{2}$ cup of corn; put 3 large tablespoons of good dripping into a frying-pan. When thoroughly heated, serve.—Mrs. E. D. Kelley, Winnetka, Ill.

CREAMED POTATOES.—Pare the potatoes, slice thin, and put a layer into a well-buttered dish, sprinkle over a little flour, salt and pepper, put a little butter here and there over the layer, put another layer of potatoes, and repeat until the dish is full; fill up with milk, put into a good hot oven, and bake about $\frac{3}{4}$ of an hr.—Mrs. Richard O'Donnell, 1714 Winona St., Chicago, Ill.

VARIATION I.—Melt 1 tablespoon of butter, thicken with an equal quantity of flour, and add 1 cup milk, salt and pepper to taste. When hot, add sliced potatoes, and set over a moderate fire about 10 minutes.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

NEW POTATOES AND CREAM.—Scrape 4 qts. of new potatoes, small ones preferred, not to be larger than a hen's egg. Put in a stewpan, and add 2 coffee cups of sweet cream, and salt and pepper to taste. Boil gently until a fork will pierce them easily. Serve hot, with chopped parsley over.—Mrs. John Hansen, 1408 S. 8th Ave., Maywood, Ill.

POTATO DUMPLINGS.—Peel about 6 medium-sized potatoes and grate. Season with salt and enough flour to handle, form

into cakes. Remove the rind from a small piece of salt pork, and cut in very small pieces, fry, and place a tablespoonful in the center of each cake and form in ball; as fast as they are formed drop them in a kettle of salted, boiling water, and boil $\frac{1}{2}$ hr. These are to be served with a sauce made from the fryings of the salt pork, added to a pt. of milk, and brought to boil. This will serve 4 people.—Mrs. Alice E. Nelson, 404 S. 1st Ave., Maywood, Ill.

FRICASSEE OF POTATOES.—Mode—Put into a smooth stewpan 1 tablespoon of butter and 2 tablespoons of flour, place on the fire, and stir until the flour is brown. Add 1 pt. raw potatoes, cubed, well drained, and stir well. Put the cover on the stewpan, and cook the potatoes for 10 minutes, stirring them frequently. At the end of 10 minutes, add salt, pepper and boiling water, and simmer for 15 minutes longer.—Mrs. John P. O'Hara, 1449 E. 56th St., Chicago, Ill.

FRENCH FRIED POTATOES.—Wash, pare, cut in eights, lengthwise, soak 1 hr. in cold water; dry, fry, drain, and sprinkle with salt.—Mrs. R. W. Walsh, 3656 Michigan Ave., Chicago, Ill.

POTATO FINGERS.—Peel and boil some long-shaped potatoes till nearly done, strain, cut each potato lengthwise into 4 pieces, and put into a baking-dish into boiling fat, and bake in oven till nicely browned. Nice served under the meat.—Mrs. J. J. Harrigan, 3118 South Park Ave., Chicago, Ill.

HASHED POTATOES BROWNE IN THE OVEN.—Pare 2 large potatoes, cut into dice; put a tablespoon of butter into a frying-pan; when melted, add 1 tablespoon of flour, mix until smooth, then add $\frac{1}{2}$ pt. milk, stir continually until it boils, add $\frac{1}{2}$ teaspoon of salt and 2 dashes of pepper. Put layer of chopped potatoes, sprinkle with salt, pepper, parsley, and a few drops of onion juice, second layer of potatoes, and so on, having the last layer sauce. Sprinkle the top lightly with bread crumbs, and bake in a moderate oven for $\frac{1}{2}$ an hr.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

KARTOFFEL CLASS.—Grate cold potatoes, boiled with the jackets on, and add 2 eggs, salt to taste, add flour in which has been sifted a little baking powder, and knead like bread. Roll in balls

and bake 15 minutes, or put toasted bread crumbs in center and boil $\frac{1}{2}$ hr.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

MASHED POTATOES.—Peel, leave in cold water $\frac{1}{2}$ an hr.; put in a steamer, cook until tender. Have ready a granite dish, put your potatoes in it, mash well and fine, and season with salt, 1 tablespoon butter, 1 cup rich milk; mix together well. If liked, put in the oven to brown. Potatoes may be boiled instead of steamed.—Mrs. John Murray, 1414 S. 8th Ave., Maywood, Ill.

VARIATION I.—Boil peeled and quartered potatoes in enough salted boiling water to cover, drain all the water off, shake the kettle well at the open door to make them mealy, and mash, put in a tablespoon or more of butter, and add hot milk to make the right consistency. Beat the mixture with a spoon until it is white and foamy.—Mrs. John Hansen, 1408 S. 8th Ave., Chicago, Ill.

MASHED POTATOES AND APPLE SAUCE (An Irish Dish).—Boil potatoes in salted water. Drain, and mash. Add half the quantity of apple sauce, and serve. Especially good with pork.—Mrs. Ed. E. O'Reilly, 7833 Union Ave., Chicago, Ill.

NEW POTATOES WITH PEAS.—Wash and shell 3 qts. of peas. Pour over them enough hot water to barely cover them. Boil gently for 20 minutes, add 1 doz. small new potatoes or 6 medium-sized ones, cut into halves, a teaspoon of salt; cook 20 minutes longer. More boiling water may be added, but only enough to cook without burning. When done add 1 tablespoon of butter and 1 cup of thick cream.—Eloise Jennings, Winnetka, Ill.

PANNED POTATOES.—Put 1 tablespoon of butter, oil, or pork dripping into a dripping-pan, and heat slightly. Pare 6 medium-sized potatoes, and cut them in small pieces. Almost cover them with milk, and add pepper and salt to taste. Put on lid, and bake in oven till tender. Remove lid till milk is absorbed, and potatoes are slightly browned on top.—Mrs. Victor R. O'Shea, 523 N. Harding Ave., Chicago, Ill.

MOTHER'S POTATO PATTIES.—Take mashed potatoes left over and wet with a little sweet milk; make into patties and dip into flour. Season with salt and pepper. Fry with strips of bacon.—Ellen Johnson, 6637 Carpenter St., Chicago, Ill.

POTATO PIE.—Take a baking-tin or a dish about 3 inches deep for a pie for 9 people. Slice one or two small onions, take a layer of sliced raw potatoes, and any cold meat, or small pieces of fresh pork. Then fill up with potatoes, and onion, pepper and salt to taste. Cover with water, not quite full, put on the stove to boil with cover on. When potatoes are soft, cover with a nice biscuit crust, and brown in the oven.—Mrs. John Murray, Jr., 1414 S. 8th Ave., Maywood, Ill.

POTATO AND CAULIFLOWER PIE.—Cook the cauliflower. Drain and pour over it the white sauce. Divide into small pieces, and place in a pie-dish. Sprinkle the cheese over, and then add lentil sauce. Rub the potatoes through a sieve. Melt 1 tablespoon of butter in a saucepan; add a little milk, potatoes and seasoning. Stir over the fire until hot. Cover the pie and bake for 30 minutes.—Mrs. M. O. Boyle, 1931 Lowell Ave., Chicago, Ill.

POT-PIE WITHOUT MEAT.—6 large potatoes, peeled and cut in thick slices, in 2 qts. of water; boil until done; add salt and pepper, 1 tablespoon butter. Make good biscuit dough, drop in and let boil 10 minutes without cover.—Mrs. P. O'Brien, 6352 Ingle-side Ave., Chicago, Ill.

PRINCESS POTATOES.—Form mashed potatoes into a block while warm. When cold cut into slices about 1 inch thick, brush with butter and egg, and fry or bake brown.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

POTATO PUFFS.—Beat 2 well-beaten whites of eggs into 1 pt. cold mashed potato, make into balls with the hands, roll in the yolks of the eggs and cracker crumbs, and fry in hot lard.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

SARATOGA CHIPS.—Wash, pare, slice thinly into cold water; let stand 2 hrs.; drain dry between towels; fry, drain, sprinkle with salt.—Mrs. R. H. Walsh, 3656 Michigan Ave., Chicago, Ill.

SCALLOPED POTATOES.—Peel and slice boiled potatoes very thin. To every pint of potatoes add 1 small onion and 1 fresh cucumber, sliced; season with butter, pepper, salt and mustard. Mix together and pour over enough milk to cover. Bake 1 hr.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

POTATO STEW.—A nice way to cook potatoes in a hurry is to peel and cut in medium slices as many as required, then add a few onions, peeled and cut up; pepper and salt and a few bits of butter, and put all in a dish, fill up with water, and either bake in the oven or set on top of the stove, and cover closely.—Mrs. Gabel O'Connell, 2632 Grand Ave., Chicago, Ill.

STUFFED POTATOES.—Select 6 large potatoes, wash, and put in hot oven, and bake until soft. Take out, and remove one end, and with a spoon take out all the inside, being careful not to break the jacket; mash thoroughly, then add $\frac{1}{2}$ cup chopped ham (any other meat will do), a small piece of butter, 1 teaspoon salt, 1 teaspoon chopped parsley, and sufficient milk to cream it. Fill up jackets again, replace the end, and put in oven for 10 or 15 minutes, and serve hot.—Mrs. Richard O'Donnell, 1714 Winona St., Chicago, Ill.

TO WARM COLD LEFT-OVER POTATOES.— $\frac{2}{3}$ cup milk, 1 egg, well beaten, salt and pepper to taste, 2 cups fine chopped potatoes, stir all together; heap deep baking-dish hot, and butter well, and pour in the mixture; sprinkle with flour and bits of butter, and bake in a hot oven until nicely browned.—Mrs. John P. O'Hara, 1449 E. 56th St., Chicago, Ill.

POTATO BALLS.—2 cups mashed potatoes, $1\frac{1}{2}$ cups bread crumbs, $1\frac{1}{2}$ cups chopped meat, $\frac{1}{3}$ of which should be fat, 1 qt. ground sage, a little pepper and salt. Mix all together, form into balls, and bake until a light brown, or about $\frac{1}{2}$ an hr.—Mrs. J. J. Harrigan, 3118 South Park Ave., Chicago, Ill.

BROWNEED POTATOES.—For breakfast or lunch this is an especially nice dish. Spread cold mashed potatoes on buttered granite pie-tins. It should be $\frac{1}{2}$ an inch thick at least, then cover tightly with chopped cold meat, seasoned and mixed with a very little gravy or brown stock. Bake on bottom grate of oven until the bottom is golden brown; you can generally lift with a sharp knife to see. When ready to serve fold over like an omelette, arrange on a hot platter, and garnish with parsley.—Mrs. Ed. E. O'Reilly, 7833 Union Ave., Chicago, Ill.

DANISH BROWNEED POTATOES.—Peel and slice or chop potatoes boiled with the jackets on. Melt 1 teaspoon of butter in

a frying-pan, and add 3 tablespoons of brown sugar, when thoroughly carmalized put in the potatoes and brown.—Mrs. John Hansen, 1408 S. 8th Ave., Maywood, Ill.

POTATO CAKES.—Boil potatoes until soft in salted water. Cream with a little milk and butter, add enough flour to handle lightly with the hands. Form into cakes, and fry in butter until brown. Serve hot. These are especially good for breakfast or lunch, and are quickly prepared.—Mrs. Victor R. O'Shea, 523 N. Harding Ave., Chicago, Ill.

POTATO CONES.—Take cold mashed potatoes, season with pepper and salt, and onion, chopped fine; beat 1 tablespoon butter and 2 tablespoons milk. Shape carefully into cones, and brown 15 minutes in the oven.—Mrs. M. O'Boyle, 1931 Lowell Ave., Chicago, Ill.

CREAMED POTATOES.—Let a quart of milk come to a boil and add butter size of an egg, and pepper and salt to taste. Put in 1 qt. diced cold potatoes, boil 10 minutes, thicken with 1 tablespoon of flour or corn starch, and serve hot, sprinkled with parsley.—Mrs. John Ward, 6693 Union Ave., Chicago, Ill.

POTATO CROQUETTES.—Take 2 cups of mashed potatoes (left from dinner), $\frac{1}{2}$ cup chopped meat (any kind you have left over), 1 even tablespoon each of chopped onions and parsley, a little salt. Mix all together, and with the hands mould into oblongs the size of a finger. Dust with flour, roll in beaten egg, then in biscuit crumbs, and fry. Turn frequently, so they will be round when finished. Fry a golden brown, and serve hot.—Mrs. P. O'Brien, 6352 Ingleside Ave., Chicago, Ill.

NUT AND POTATO CROQUETTES.—Coarsely chop sufficient black walnut meats to measure a cup. Mix these with 1 cup of mashed and seasoned potatoes, and 1 cup of soft bread crumbs. Stir in 2 well-beaten eggs, add a high seasoning of salt, pepper and onion juice, a few drops of lemon juice and 3 tablespoons of beef stock. When cold, mould into croquettes, dip each into beaten egg, roll in fine crumbs, and fry in deep, smoking, hot fat. These are delicious.—Mrs. Mary T. O'Callaghan, 1057 Columbia Ave., Chicago, Ill.

DELMONICO POTATOES.—Take boiled potatoes left over from dinner, cut into dice, put in pudding dish; over this pour a white milk sauce, cover the top with a layer of grated cheese, and bake for $\frac{1}{2}$ an hr. Serve hot.—Mrs. F. X. O'Brien, 5837 S. Morgan St., Chicago, Ill.

CREAMED POTATOES.—Take some cold boiled potatoes, cut into dice, pepper and salt, a sprig of parsley cut up fine, put milk into frying-pan, add potatoes, enough milk to make a nice gravy, then add a little thickening of flour.—Mrs. P. A. Oakley, 4206 Berkeley Ave., Chicago, Ill.

FRIED POTATOES.—The common method of warming any kind of left-over potatoes is by frying. If boiled or baked, either slice or chop, and fry in hot fat. An onion may be added to them, if desired. This goes in the latter case, as hashed browned potatoes. Mashed potatoes may be sliced and dipped in egg and crumbs, and fried a golden brown.—Mrs. E. M. O'Connor, 3249 Evanston Ave., Chicago, Ill.

POTATO PATTIES.—Take cold mashed potatoes (3 cups) and cold meat of any kind you have, cold pork, preferred, grind 1 cup, mix with potatoes, beat 1 egg, add this with salt, pepper and sage to season; make into little, round patties, and fry in a little grease. This is splendid to use up left-overs.—Mrs. Celia D. O'Dell, 6452 S. Green St., Chicago, Ill.

POTATO PIE.—To 1 qt. of left-over potatoes, cut in slices, add about $\frac{1}{2}$ quantity of lean pork left from a fresh roast or boiled ham, chopped in small pieces; season well with salt and pepper, add enough rich, sweet milk to make a soft mixture, and let it cook well on top of the stove, stirring frequently to prevent burning. When done, add a rich crust, similar to short cake, only richer, and bake in the oven until brown. This makes a very nice supper dish.—Mrs. C. O'Donnell, 6710 Sheridan Rd., Chicago, Ill.

SCALLOPED POTATOES.—Cold cooked potatoes (baked) have a nicer flavor. Put a layer of potatoes, and layer of bread crumbs, and bits of butter, continue layer of grated cheese on top. Cover with milk. Sprinkle flour in each layer, and season with pepper and salt.—Mrs. F. J. O'Dowd, 6546 Greenwood Ave., Chicago, Ill.

STUFFED POTATOES.—Take left-over mashed potatoes, 1 egg, 1 cup bread crumbs, $\frac{1}{2}$ cup cream, 1 onion, chopped, and season with pepper, salt, and sage; shape into a loaf, and cool; cut in slices, dip in flour, and fry in a little butter.—Mrs. John J. O'Heron, 425 Homan Ave., Chicago, Ill.

BAKED PUMPKIN.—Scoop out inside of pumpkin, cut round hole out of top, and take seeds out. Put in salt, butter, pepper, and sugar, and then replace the top, and bake, using no water, as the pumpkin steams itself. Serve as vegetable. Easy for cooking pies also. Pumpkins may be prepared in any of the ways which apply to squash: baked, boiled, fried, flaked, mashed, etc.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

SALSIFY.—This vegetable is usually scraped before cooking, and much care is necessary—soaking and cooking in acidulated water, etc., to keep it from discoloring. A better plan would be to scrub the roots carefully—a vegetable brush is indispensable in cleaning all root vegetables—and cook without scraping; then peel carefully and cut into small pieces before sending to the table. Salsify may be served with butter, and seasonings, but it is better when dressed with a white sauce. It is also served "au gratin." A teaspoonful of lemon juice may be added to the sauce or sprinkled over the cooked salsify, before the sauce is poured over it.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

CREAMED SALSIFY OR OYSTER PLANT.—Remove the tops from 2 bunches of salsify, scrape and cut to shape, and put in a bowl of cold water containing some lemon juice, to retain the whiteness. Drain, and put in boiling water, using enough to cover it, and let cook about $\frac{3}{4}$ of an hr., salting the water during the last $\frac{1}{2}$ hr.'s boiling. Drain, and serve with highly seasoned white or parsley sauce, made with the water in which the salsify was cooked, with the addition of a little cream.—Mrs. Lina C. Jenkins, 6225 Ingleside Ave., Chicago, Ill.

BOILED SAUERKRAUT.—Put pork spareribs in boiler, boil slowly 3 hrs. After boiling 1 hr. add sauerkraut, sliced potatoes and boil with the rest about $\frac{3}{4}$ of an hr. If the sauerkraut is extremely sour wash before boiling. Ten minutes before taking from stove add a few dumplings.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

SPINACH.—Wash and clean carefully and put into a net, or bag of coarse muslin kept for the purpose, and boil in plenty of salted water. All kinds of greens should be boiled in plenty of water, else they will be bitter. Drain very thoroughly and turn into a tureen; it may be chopped, if desired; put sliced or quartered hard-boiled eggs on top and pour melted butter over all, and serve. Another way is to press it between 2 plates, then put it into a saucepan with a small bit of butter, salt, and a little cream, and boil it up.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

BAKED SQUASH.—Cut into 2-inch pieces, remove the seeds and string, put into a baking-pan, sprinkle with salt and pepper, and bake, basting with molasses and melted butter. Keep covered during the first $\frac{1}{2}$ hr. Serve in the shells. Or, cut in halves, and bake, covered, for 2 hrs., remove from the shell, mash, and season with salt and pepper, and butter.—Mrs. M. Eckstein, 6039 Rhodes Ave., Chicago, Ill.

SQUASH CROQUETTES.—Mix a pt. of mashed squash with $\frac{1}{2}$ a cup of bread crumbs, a tablespoon of butter, and salt and pepper to season. Heat thoroughly, shape into croquettes, dip in egg and crumbs, and fry in deep fat.—Mrs. Jennie M. Shaffer, 3914 Ellis Ave., Chicago, Ill.

STUFFED SQUASH.—Chop a small onion fine, fry in butter, add $\frac{1}{2}$ a cup of bread crumbs, soaked in cold water and squeezed dry, and 4 cups of mashed squash. Cook for 15 minutes, seasoning with salt and pepper, take from the fire, add a beaten egg, and fill the squash shell. Cover with buttered crumbs, and brown in the oven.—Mrs. D. A. Harney, 7721 Union Ave., Chicago, Ill.

SWEET POTATOES (Baked).—Select medium-sized potatoes, and wash well; boil 5 or 10 minutes, then bake in a hot oven until soft.—Mrs. R. W. Walsh, 3656 Michigan Ave., Chicago, Ill.

BOILED SWEET POTATOES.—Wash, pare, cook 20 minutes in boiling water, salted. They may also be boiled with skins on.—Mrs. R. W. Walsh, 3656 Michigan Ave., Chicago, Ill.

CANDIED SWEET POTATOES.—Make a syrup of 1 cup sugar, $\frac{1}{4}$ cup water, and a lump of butter, put sliced, cold sweet potatoes into the syrup and let cook down until there is only a

little of the rich syrup left. Pour this over the potatoes, and serve.—Mrs. J. H. Wichmann, 5069 Lincoln Ave., Chicago, Ill.

CREAMED SWEET POTATOES.—Slice cold boiled sweet potatoes about $\frac{1}{4}$ inch thick, and make a rich cream or drawn butter sauce, seasoned to taste, and heat the sweet potatoes in it. Garnish with parsley or sliced hard-boiled eggs, and serve hot.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

SOUTHERN SWEET POTATO PIE.—Bake 4 large sweet potatoes, then scrape the inside from them, and beat into it lightly with a fork, 2 tablespoons of butter, 2 tablespoons of sugar, 3 well-beaten eggs, 1 cup of warm milk, a saltspoon of salt, and a pinch of mixed spice. Line a baking-dish with pastry, fill with the potato, and bake for 20 minutes.—Mrs. L. Gordon, 1206 S. Homan Ave., Chicago, Ill.

SWEET POTATO PONE.—Grate 4 large sweet potatoes, then mix with 3 well-beaten eggs, 1 cup brown sugar, 2 cups molasses, 1 spoon butter, powdered ginger, cinnamon, and nutmeg to taste. Bake in a moderate oven, and serve hot for dinner with hard sauce, and slice cold for tea.—Mrs. Harry Gorman, 1121 S. Albany Ave., Chicago, Ill.

SCALLOP OF SWEET POTATOES AND BACON.—This is a good "left-over" when you have a little cold corned ham, and cold boiled or baked sweet potatoes. Mince the meat, fat preferred, and put a layer in the bottom of a bake-dish. Cover with sweet potato dice, pepper, and put in a layer of bacon. When all the materials are used up, cover with crumbs; add enough milk to wet the crumbs, cover, and bake $\frac{1}{2}$ an hr. Uncover, and brown.—Mrs. H. W. Phelps, 1733 Kenilworth Ave., Chicago, Ill.

A SOUTHERN DISH.—Cut cold, baked sweet potatoes into $\frac{1}{4}$ -inch slices, and put them in an earthen dish. Spread each layer with butter, and sprinkle lightly with sugar, and bake until hot, and slightly browned. Sweet potatoes are much richer when twice cooked.—Mrs. Grace Lambert, 2728 Wabash Ave., Chicago, Ill.

BAKED TOMATOES.—Take out from the top the inside of large tomatoes, with this mix bread crumbs, butter, pepper, salt, a little sugar, and some chopped onions. Fill the tomatoes with this

mixture, set them in a deep dish or plate, and bake slowly for $\frac{1}{2}$ an hr.—Mrs. J. H. Wichmann, 5069 Lincoln Ave., Chicago, Ill.

BAKED TOMATOES (Italian Style).—Pour 2 tablespoons of olive oil in a baking-dish, add 4 tablespoons of grated bread crumbs, mixed with parsley and other herbs, all of which must have been chopped very fine. Season with pepper and salt. Upon a bed of oil and crumbs, lay a dozen tomatoes, cut in halves. Cover them with 4 tablespoons of bread crumbs, previously seasoned in the same way. Pour over all 2 tablespoons of oil, and send dish to a hot oven where tomatoes must bake for about an hr.—Mrs. J. E. Jenkins, 2625 Prairie Ave., Chicago, Ill.

BAKED TOMATOES STUFFED.—Cut off the tops of tomatoes just large enough to take out the seeds, remove seeds, make a dressing of bread crumbs, pepper, salt and butter, and a little onion, fill the tomatoes with this, place the tops back on. Bake in a hot oven.—Mrs. Lee L. Lamping, 801 S. Kedzie Ave., Chicago, Ill.

CREAMED TOMATOES.—1 can tomatoes put through colander; bring to a boil on the stove, and season with pepper, salt, and 1 tablespoon sugar; mix 1 tablespoon flour with $\frac{1}{2}$ a cup of sweet cream; stir it in with the tomatoes while boiling; serve hot.—Mrs. E. Seymour, 6330 Ingleside Ave., Chicago, Ill.

DEVILED TOMATOES.—Peel and cut into thick slices 8 large tomatoes. Put into a saucepan 4 tablespoons of vinegar, 2 of best salad oil, 1 of sugar, 1 teaspoon each of salt and made mustard, and 1 saltspoon of paprika, pepper. Bring quickly to a boil, pour over the tomatoes and serve at once.—Eloise Jennings, Winnetka, Ill.

TOMATO DUMPLINGS.—1 can tomatoes (or fresh), season with a little sugar, pepper and salt, and butter. Make dumplings with 1 tablespoon shortening, put in $2\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoons baking powder, a little salt, stir up, and just mix lightly with water. Take out with a soup spoon and put on tomatoes, hardly touching each other. Cover so steam is kept in. When cooked 5 minutes, take a fork and go between. Cook 5 minutes longer.—Mrs. Mary H. Park, 836 Wilson Ave., Chicago, Ill.

TOMATO EGGS.—Take 3 even-sized tomatoes, 2 eggs, 1 tablespoon milk, 1 oz. butter, a little chopped parsley, 6 rounds of buttered toast. Cut tomatoes in halves through the center (not from stem to top), and take out some of the pulp into a saucepan, with 1 oz. of butter, and cook lightly; beat eggs, and add to milk, put into a saucepan with pulp, and allow all to cook, but not set. Place the tomato shells in the oven, and let them cook until tender, then arrange them on toast and place mixture in them, and sprinkle parsley over them, and decorate the dish with parsley leaves. A little finely chopped ham makes an agreeable addition to the mixture.—Mrs. W. H. Sergeant, 3845 S. State St., Chicago, Ill.

FRIED TOMATOES.—Cut smooth, solid tomatoes into slices, and drain well; dust each with pepper and salt; beat an egg in a saucer till light, and add to it a tablespoon of boiling water. Dip each slice first in this, then in crumbs, and fry brown on both sides; take up carefully, and serve very hot.—Mrs. Mary Fowler, 5718 Cedar St., Chicago, Ill.

STEWED TOMATOES.—Put ripe tomatoes into hot water, and skin them, then throw them into an earthen stewpan, cut up and let tomatoes cook gently for a few minutes, season with butter, pepper and salt, and serve. Bread crumbs and sugar may be added to the tomatoes, if preferred. Some people stew tomatoes for a long time, but the flavor is finer if allowed to simmer for a few minutes, just sufficient time to heat well through.—Mrs. F. M. Farwell, 5413 East End Ave., Chicago, Ill.

TURNIPS AND CARROTS.—Cook separately diced carrots and turnips, then mix, and season with salt, pepper, butter, and minced parsley. Or, mix with cream or white sauce.—Mrs. M. J. Findlay, 230 W. 64th St., Chicago, Ill.

CREAMED TURNIPS.—Pare and slice or cube 1 large, or 2 small turnips, cover with water, to which has been added 1 tablespoon of salt; cook until easily pierced with a fork, then drain, and mash; add 1 tablespoon butter, 1 cup sweet milk or cream; beat the turnips until all is smooth, then add a few dashes of pepper. Excellent for dinner with roast pork.—Mrs. Wm. M. Harpell, 4948 St. Anthony St., Chicago, Ill.

FRIED TURNIPS.—Boil in salted water until tender. Peel, slice in halves, if small, otherwise in three. Dip in flour, and fry in hot dripping. Add pepper. Carrots are done the same way, but peel first.—Mrs. Emma Jenkins, 6352 Monroe Ave., Chicago, Ill.

MASHED TURNIPS.—Swede turnips are very much nicer after getting a slight frost, and by adding a cup of sugar as well as a little salt, while boiling. When done, drain, mash fine, season to taste, with a little more salt, pepper and butter, or some nice gravy.—Mrs. J. H. Wichmann, 5069 N. Lincoln Ave., Chicago, Ill.

TURNIPS AND POTATOES.—Slice 6 peeled turnips, soak in cold water for $\frac{1}{2}$ an hr., drain, cover with cold salted water, and when half done, add 2 large, peeled and sliced potatoes. Cook until done, drain, mash, season with salt and pepper, and sugar, and reheat, moistening with a little milk or brown sauce. Equal quantities of turnips and potatoes may be used.—Mrs. C. A. Marion, 1504 E. 53rd St., Chicago, Ill.

ROAST TURNIPS.—Parboil small, peeled turnips until nearly tender, drain, and put into the pan with a roast of mutton for 45 minutes. Baste with drippings, and serve around the mutton.—Mrs. Andrew Parker, 6421 Ellis Ave., Chicago, Ill.

STUFFED TURNIPS.—Boil white turnips in salt water until tender. Scoop out centers and fill with sausages. Bake in a moderate oven until sausages are done.—Mrs. Frederic Sharp, 700 S. 3rd Ave., Maywood, Ill.

STUFFED TURNIPS.—The purple-topped, flat, white turnips are best for this. Peel, boil until tender, and cut a slice off the top. Scrape out the inside, mash, and mix with the yolk of 1 egg, salt and butter, and a teaspoon of flour. Refill, and place top on. Beat white, and cover cut edges, and place in oven until cooked through, and white of egg begins to brown.—Mrs. Chas. A. Nelson, 4860 Kenilworth Ave., Chicago, Ill.

Cheese, Macaroni, Spaghetti, Nut and Rice Dishes.

CHEESE DISHES

CHEESE BALLS.—1½ cups grated cheese, 1 teaspoon flour, salt and pepper to taste, whites of 3 eggs, beaten stiff. Mix all together, form in small balls the size of a marble, roll in cracker crumbs and drop in boiling fat, and fry to a light brown. Serve on lettuce leaves.—Mrs. Anna Minter, 418 S. 20th Ave., Maywood, Ill.

CHEESE CAKE.—1 lb. of cheese rubbed through a sieve, yolks of 4 eggs, 1 cup cream, 1 cup milk, 1 cup sugar, 1 tablespoon flour, grated rind of lemon, 1 tablespoon vanilla, white of 4 eggs, beaten stiff. Bake in a spring form lined with a pie-crust dough, to which a teaspoon of baking powder has been added.—Mrs. N. Williams, 4548 Prairie Ave., Chicago, Ill.

COTTAGE CHEESE.—Take sour milk, cream and all, and scald with boiling water poured over it until the milk separates from the whey. Then strain off the water and let the milk drain in a cheesecloth for 10 hrs. Remove and run through a grinder to make it fine and creamy, mix with sweet cream, and season to taste.—Gladys Harris, 1730 Forest Ave., Wilmette, Ill.

CREAMED CHEESE.—Slice or cut in dice cheese, add milk to cover, season with butter, pepper and salt. When thoroughly heated and melted, serve in a deep dish on toast or crackers.—Sarah W. Harris, 1730 Forest Ave., Wilmette, Ill.

CHEESE FONDU.—1 cup of bread crumbs, 2 scant cups milk, ½ lb. dry cheese, grated, 3 eggs, beaten light, 1 small tablespoon butter, pepper and salt. Soak crumbs in the milk, beat into this the eggs, butter and seasoning, lastly the cheese. Pour fondue into a buttered baking-dish, strew top with bread crumbs and bake in a rather quick oven, until a delicate brown. Serve immediately, as

426 CHEESE, MACARONI, NUTS & RICE, ETC.

it soon falls.—Mrs. Lavina Stevens, 136 S. 20th Ave., Maywood, Ill.

SARDINES AND CHEESE.—Warm some sardines in the oil from the tin. Add pepper and salt and juice of a lemon. When hot, lay the sardines on a hot plate, sprinkle grated cheese over them. Thicken the sauce with a little flour and the yolk of an egg, and pour over the sardines.—Mrs. Wm. B. M. Brauer, 1704 Park Ave, Chicago, Ill.

CHEESE STRAWS.—1 cup butter or lard, 1 cup of water, mix as for pie-crust, roll out thin and cover one-half with grated cheese, fold other half of crust over and press together, cut in lengths 1 inch wide and 2 or 3 inches long, and bake in oven a little. Salt may be sprinkled on top, if preferred.—Mrs. M. L. Adams, 576 Willow St., Winnetka, Ill.

VARIATION I.—Make a good pastry dough, say 2 cups of flour and 1 cup of part lard and part butter, with a pinch of salt. Roll out very thin and scatter grated cheese over half of it; then turn the other half over the cheese and roll again till cheese begins to show through, then cut in strips $\frac{1}{2}$ inch wide and 2 inches long, and bake 10 minutes in quick oven.—Mrs. D. E. Allen, 423 9th St., Wilmette, Ill.

WELSH RAREBIT.—Fill lower part of double boiler with hot water. In top put 1 large tablespoon butter, melt; stir in 1 tablespoon flour. Blend and add 1 cup milk, previously heated. Pinch of salt. Stir in $1\frac{1}{2}$ cups grated cheese. Let cook gently a few minutes, then place on toast.—Mrs. D. E. Allen, 423 9th St., Wilmette, Ill.

WELSH "WELSH RAREBIT."—Thick slices of bread, cut across the whole loaf, spread with a layer at least half as thick as the bread, of rich cream cheese, crumbled fine. On top of this spread evenly a thin layer of bacon, chopped very fine; according to taste, a sprinkling of pepper was added and a wineglass of ale, or enough to slightly wet the bread, was poured over the whole. The slices prepared were placed in a hot oven and left until the bread was dried through, the cheese melted and the bacon crisped. This is the standard breakfast in Welsh homes, washed down with a pot of English tea, almost strong enough to float an egg.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

MACARONI

BAKED MACARONI.—Break into inch lengths, $\frac{1}{2}$ lb. macaroni. Boil it until tender in weak broth. Drain off the liquor, and put the macaroni in a pudding dish that will stand the fire; pour over it a $\frac{1}{2}$ cup of the stock in which it was boiled, and put a tablespoon of butter, broken in small pieces, here and there through it. Sift over it fine bread crumbs and grated cheese; dot with bits of butter, and brown it in the oven.—Mrs. J. S. Norris, 1314 Forest Ave., Chicago, Ill.

VARIATION I.—Break $\frac{1}{2}$ a lb. of macaroni into short lengths; cook until tender in boiling salted water. It must be clear and soft, but not broken. Drain, and put a layer in the bottom of a buttered pudding dish. Dot with butter, sprinkle lightly with cayenne and salt to taste; cover with grated cheese, and on this dispose of another layer of macaroni. Fill the dish in this order, having cheese for the top layer. Pour in a cup of milk, cover, and bake $\frac{1}{2}$ an hr. Uncover, and brown.—Mrs. F. A. Lester, Essex Rd., Kenilworth, Ill.

CREAMED MACARONI ON TOAST.—1 cup thin white sauce, 1 cup boiled macaroni, $\frac{1}{2}$ cup grated cheese, 6 slices toast (buttered), add macaroni to sauce, cook for several minutes. Pour over toast, place on baking-pan, dust with cheese, set on top shelf of oven for some time.—Mrs. Jas. M. Northcott, 807 Forest Ave., Wilmette, Ill.

CREAMED NUT MACARONI.—The fresh hickory nuts, or chestnuts, whichever are available, are equally nice for this dish. Allow 1 lb. of nuts to 1 lb. of macaroni. Boil your macaroni in slightly salted water until tender, then drain, and mince, not too finely. Line a buttered baking-dish with grated triscuit or shredded wheat, and a layer of minced nuts, then a layer of macaroni; repeat this until dish is filled. To 1 pt. of cream, add a dash of cayenne, a little salt, and a small piece of butter, boil up and pour over macaroni, and place in the oven to brown slightly.—Dr. Elijah Harris, 1730 Forest Ave., Wilmette, Ill.

MACARONI CROQUETTES.—1 pt. of cold boiled rice, macaroni, spaghetti or vermicelli. Heat, and moisten with a little thick white sauce; add the beaten yolk of an egg, 2 tablespoons of

grated cheese, and salt and pepper to taste. Cool, shape, roll in crumbs, dip in egg, roll in crumbs again, and fry.—Mrs. Jas. M. Northcott, 807 Forest Ave., Wilmette, Ill.

ITALIAN MACARONI.—When the macaroni has been boiled and strained, put it in a saucepan with pepper, a little butter, and grated cheese. Set it on the fire, and keep stirring until the cheese is all melted. Do not let it cook, as the cheese would turn oily.—Mrs. Jas. M. Northcott, 807 Forest Ave., Wilmette, Ill.

MEXICAN MACARONI.—Put 1 tablespoon of butter in a saucepan, and when melted, stir into it $\frac{1}{2}$ a can of tomatoes, 1 small, sweet, green pepper, seeded and chopped fine, 1 large onion, chopped fine, and $\frac{1}{2}$ a teaspoon salt. Cover, and let cook very slowly for about 40 minutes. Then press through a coarse sieve and put in a double boiler to keep hot. Boil $\frac{1}{4}$ of a package of macaroni for 20 minutes, drain, and pour over it the hot sauce.—Mrs. D. E. Allen, 423 9th St, Wilmette, Ill.

MACARONI PUDDING.—Yolks of five eggs, beaten with 4 tablespoons of powdered sugar, a tumbler of white wine. Boil until thick, add 1 teaspoon vanilla, $\frac{1}{2}$ lb. macaroni, arranged on dish, pour over mixture and whites of beaten and sweetened eggs over top. Dress with chopped almonds and citron on top, and set in oven to brown.—Mrs. N. Williams, 4548 Prairie Ave., Chicago, Ill.

MACARONI OR SPAGHETTI WITH TOMATO SAUCE.—Break the macaroni into inch lengths, or the spaghetti into 3-inch lengths; or place the ends of spaghetti in hot water, and coil it as it softens; cover with plenty of water, and boil until soft, about 45 minutes generally being required. Stir often to prevent it sticking to the kettle. Turn into a sieve and drain thoroughly. Place in the serving-dish, and cover with tomato sauce. Also serve grated Parmesan cheese with it. This cheese may also be mixed in with the tomato sauce.—Mrs. F. A. Lester, Essex Rd., Kenilworth, Ill.

STEWED MACARONI AND CELERY.— $\frac{3}{4}$ lb. celery, 1 qt. boiling water, 1 qt. milk, 2 oz. butter, 1 oz. flour, 1 pt. liquid in which the macaroni and celery have been boiled. Break $\frac{1}{4}$ lb. macaroni into pieces about 2 inches long, and put it into 1 qt. of boiling water, with a little salt. Cook for 20 minutes. Wash 2

bunches of celery, and cut it into pieces about 2 inches in length. Put into the saucepan with the macaroni. Add 1 qt. milk, and cook until the celery is tender—about $1\frac{1}{2}$ hrs. Strain. Make a sauce with 2 ozs. of butter and 1 oz. of flour, and 1 pt. of the liquid. Season, add the macaroni and celery, and serve. The liquid left over should be used for soups and sauces.—Mrs. Arthur W. Allen, 1029 13th St., Wilmette, Ill.

MACARONI AND TOMATO DISH.—Boil macaroni in salted water for 20 minutes, and drain. Have ready 1 cup of onions, fried in gravy or butter, also $\frac{1}{2}$ a cup of grated cheese. Put a layer of macaroni in a greased dish, then a layer of cheese, another of macaroni, then fried onions, and 1 cup or more of tomatoes, if they are not very juicy, then another layer of macaroni and cheese. Sprinkle cracker or bread crumbs over the top, and bake in the oven till a golden brown.—Mrs. D. E. Allen, 423 9th St., Wilmette, Ill.

NUT DISHES

NUT CHEESE.—Put $\frac{1}{4}$ lb. almonds, $\frac{1}{2}$ lb. pine-nuts, $\frac{1}{2}$ lb. of pecans, $\frac{1}{2}$ lb. of filbert or hazel nuts, $\frac{1}{2}$ lb. of roasted peanuts through the nut grinder. Knead the mixture until it becomes a little soft, pack closely into tumblers, or into baking powder boxes, and stand at once in a cold place. When wanted for use, hold the boxes in hot water, until the nuts are sufficiently warm to slip out easily; cut the cheese down into slices, and serve in place of meat.—Dr. Elijah G. Harris, 1730 Forest Ave., Wilmette, Ill.

NUT CROQUETTES.—Mix 1 cup of bread crumbs with 1 cup of finely chopped nuts; season with $\frac{1}{2}$ teaspoon of salt, and a dash of pepper; drop in 1 unbeaten egg, and mix thoroughly; roll in egg, then in bread crumbs, and fry in hot oil or fat. Vegetarians would use either olive or cottonseed oil, or cocoanut butter. Serve with tomato sauce.—Dr. Elijah G. Harris, 1730 Forest Ave., Wilmette, Ill.

NUT HASH.—Use cold steamed nut loaf, and the same amount of cold boiled potatoes. Chop the potatoes and the loaf separately, and add to them, after mixing, $\frac{1}{4}$ as much chopped onion, or less. Turn into a frying-pan which contains melted butter, well

covering the bottom, dredge with salt and pepper, and stir frequently with a knife during the first 10 minutes' slow cooking; let the hash brown on the bottom, shaking the pan vigorously from time to time, and turn out with the browned portion on the top.—Dr. Elijah G. Harris, 1730 Forest Ave., Wilmette, Ill.

APRIL NUT LOAF.—Put 1 cup of Brazil nuts through the mill. To this add 1 cup of potatoes, 1 cup of hot boiled rice, 2 eggs, beaten light, the grated rind of 1 lemon, 1 onion, chopped fine, a small piece of butter, a sprig of parsley, chopped fine, and 2 tablespoons of cracker crumbs. Mould into a loaf, pour over all 2 tablespoons of olive oil and bake in a slow oven.—Mrs. C. Carson, 205 S. 5th Ave., Maywood, Ill.

NUT LOAF.—Mix 3 cups of stale bread or cracker crumbs, $1\frac{1}{2}$ cups of chopped hickory nuts, $1\frac{1}{2}$ cups seeded raisins, $\frac{1}{2}$ teaspoon of salt. Add enough hot water to moisten. Cover and let stand 10 minutes, add 1 cup of hot water, and turn into buttered pan. Bake $1\frac{1}{4}$ hrs. in moderate oven, and serve cold.—Mrs. F. A. Lester, Essex Rd., Kenilworth, Ill.

OTHER USES OF NUTS.—Chopped almonds, pecan-nuts, and pine-nuts, or any nut or nuts desired, instead of specified nut, may be sprinkled over lettuce and covered with French dressing for a dinner salad. Pine-nuts may be stuffed into boned meats, in place of other stuffings. They may also be added to made meat dishes. Or they may be slightly dusted with salt and served the same as salted almonds. Nuts may be added to the cream vegetable soups; for instance, asparagus soup may be made after the ordinary recipe, omitting the butter and flour, and adding 4 tablespoons of peanut meal, or 4 tablespoons of pine-nut butter; or one may add the mixed butters, and in this way make many varieties. An inventive mind will create from these recipes from 50 to 60 soups. Potato soup, cream of corn soup, cream of pea or bean soup, salsify, turnips or carrots, may be used with combinations of nuts. Diabetics may use soups made from such vegetables as spinach, lettuce, celery and turnip; thicken and flavor them with almond, pine-nut or desired nut butter.—Dr. Elijah G. Harris, 1730 Forest Ave., Wilmette, Ill.

BRAZIL NUT BUTTER.—These nuts being very rich in fatty matter make the best of all nut butters. They cannot be

blanched. With a very sharp, thin knife, trim off the brown skins, being careful not to soil the nuts. Grind, pack in glasses, cover, and keep in a cool place.—Dr. Elijah G. Harris, 1730 Forest Ave., Wilmette, Ill.

PEANUT BUTTER.—Roast the nuts, shell, and blow off the skins. When making it in large quantities it will pay to have a bellows for this purpose, or put the peanuts on a coarse towel, cover them with another towel, rub them gently, then blow off the skins. If you use salt, dust them lightly with it and grind at once. Pack the butter into glass jars or tumblers, cover them, and keep in a cool place. Dilute with water or cream to use.—Dr. Elijah G. Harris, 1730 Forest Ave., Wilmette, Ill.

PEANUTS AND RICE.—Have 2 cups rice, well cooked, and salted, and while hot stir in 1 cup of peanut butter, stirring until all is well mixed. Then add $\frac{1}{2}$ cup milk, 2 eggs, well beaten, and lastly 1 cup cracker crumbs, leaving some to spread over the top. Shape into a round loaf, place in a buttered pan and spread the remainder of the cracker crumbs over the top. Bake till a nice brown, and serve on a hot plate, garnished with parsley.—Dr. Elijah G. Harris, 1730 Forest Ave., Wilmette, Ill.

SALTED PEANUTS.—Get raw Virginia peanuts from any wholesale house. They are usually shelled. There is then a brown skin to be removed. Do this by covering the nuts with boiling water and letting them stand for 10 minutes. The skins can be easily removed then. Next roll the skinned peanuts in a soft, dry cloth, until they are quite dry. Then fry them in a fine wire basket in deep boiling lard (it is much more satisfactory and just as wholesome as cheap olive oil or butter). When they are brown spread them upon brown paper to absorb the grease which is on and in them. Then sprinkle salt upon them. When cool put into a covered mason jar, and they will remain fresh for a long time.—Mrs. Helen Williams, 6032 Ellis Ave., Chicago, Ill.

NOODLES

BOILED NOODLES.—Boiled noodles are delicious served with any brown sauce, cream, white, Hollandaise, piquante, or tomato sauce, and can be used as directed for macaroni. They

can be bought already made.—Mrs. Wm. Daily, 3208 S. Wabash Ave., Chicago, Ill.

BUTTERED NOODLES.—Beat 2 eggs slightly, add 2 tablespoons of milk, and $\frac{1}{2}$ a teaspoon of salt. Stir in the flour, enough to make a very stiff dough. Knead it till as stiff as possible. Roll it out into rectangular pieces, and so thin that you can see through it. Lay them on a napkin about $\frac{1}{2}$ an hr., till they are dry, but not brittle. Rub over with a little flour, so that it will not stick. Roll up tight and hard, then slice off from the end about $\frac{1}{8}$ of an inch thick. Shake them out till long and straight. Put them into boiling salted water, stir them at first to prevent them sticking, and cook until they swell and come to the top of the water. Skim them out into a dish for serving. Melt $\frac{1}{2}$ a cup of butter in a frying-pan, put half a slice of bread, crumbled finely, in the butter, stir until golden brown, then spoon up butter and bread, and pour over the noodles. Pass sapsago cheese with the noodles. If any be left over warm it in butter until a delicate brown, and stir in 3 or 4 beaten eggs; serve as soon as firm. This makes a nice relish for supper.—Mrs. J. S. Alexander, 1003 Central Ave., Wilmette, Ill.

NOODLES WITH CREAM SAUCE.—Use 2 tablespoons of butter, 2 tablespoons of flour, and 1 pt. of milk for the cream sauce. Season with 1 teaspoon of salt, $\frac{1}{4}$ teaspoon of pepper. When the sauce is cooked, add $\frac{1}{4}$ package of noodles, which have been cooked in boiling water, salted.—Mrs. B. Haley, 1426 S. Wabash Ave., Chicago, Ill.

GERMAN NOODLES.—Put 2 cups of dried noodles into boiling salted water, let them cook rapidly for 20 minutes, drain, and put them in a saucepan with 1 tablespoon of butter, and 1 cup of brown sauce, to which has been added 1 tablespoon of reduced vinegar, and a few capers, if liked. Serve, when thoroughly heated through, and add a little salt and pepper when in the dish.—Mrs. M. Gorman, 3855 Cottage Grove Ave., Chicago, Ill.

NOODLES WITH MEAT GRAVIES.—A good luncheon dish is made by using the gravy left from the dinner roast, and re-heat without boiling. Then add a sufficient quantity of egg noodles, previously cooked in boiling salted water.—Mrs. M. L. Adams, 576 Willow St., Wilmette, Ill.

ITALIAN NOODLES.—Put 2 cups of dried noodles into boiling water, salted, let cook 20 minutes, drain, and put in a saucepan with 1 tablespoon of butter, and 1 cup of tomato sauce or chutney. Season with pepper and salt, and serve on a hot dish, with the top well sprinkled with grated cheese.—Mrs. Wm. Patton, 5120 Indiana Ave., Chicago, Ill.

NOODLES ESCALLOPED WITH TOMATOES.—After the noodles have been cooked, put a layer of egg noodles, and then a layer of tomatoes in a dish, until the dish is nearly filled. Pour over them a sufficient quantity of cream sauce to moisten the contents, and bake 15 minutes. Season with salt and pepper to taste.—Mrs. C. Jones, 3569 Rhodes Ave., Chicago, Ill.

SWISS NOODLES.—Beat 3 eggs without separating; add them gradually to $\frac{1}{2}$ pt. flour, add salt and pepper to taste, and mix well. This dough should drop, not pour, from the spoon. Put the mixture in a pastry bag, at the end of which you have a small, plain tube. Press the dough out in strips 1 inch long, into a kettle of boiling salted water. Cook for $1\frac{1}{2}$ hrs., drain, dish, pour over 2 tablespoons butter, melted, dust with 4 tablespoons grated cheese, and serve at once. These are all nice served with cottage cheese. These noodles lose their lightness if allowed to stand too long before serving.—Mrs. B. Hubert, 3733 Elmwood Ave., Chicago, Ill.

LEFT-OVER NOODLES.—Warm any left-over noodles in butter until a delicate brown, and stir in 3 or 4 well-beaten eggs; serve as soon as firm. This makes a nice relish for supper.—Mrs. Ed. R. Hamilton, 3415 Vernon Ave., Chicago, Ill.

RICE

BAKED RICE.—Let 1 cup of rice soak several hours, in 2 cups of warm water. Drain, and put in a baking-dish, and cover with 3 cups of milk, containing $\frac{1}{2}$ a teaspoon of salt. Cover the dish, and let bake slowly for an hr., or until the milk is absorbed, and the separate grains of rice are smooth.—Mrs. Jas. M. Northcott, 807 Forest Ave., Wilmette, Ill.

RICE WITH CHEESE.—Arrange alternate layers in buttered baking-dish of boiled rice, grated cheese, butter, and season-

ings. Add milk to half the depth. Cover with buttered crumbs, bake until cheese melts and crumbs are light brown.—Mrs. Wm. S. Kris, Abbotsford Rd., Kenilworth, Ill.

RICE CROQUETTES.—Put 2 cups rice into a bowl with 2 tablespoons sugar, 1 well-beaten egg, and grated nutmeg. Roll between floured hands into cone shapes, then roll in bread crumbs and dip into 1 egg and milk, beaten together, and again in bread crumbs. Fry in deep fat.—Mrs. F. A. Lester, Essex Rd., Kenilworth, Ill.

VARIATION I.—Wash $\frac{1}{2}$ cup rice, cook until tender, drain, add water or $\frac{1}{2}$ cup scalded milk, yolks of 2 eggs, and butter; cool, shape, roll in eggs and crumbs; fry, and put cubes of jelly on each.—Mrs. Arthur W. Allen, 1029 13th St., Wilmette, Ill.

FRIED RICE.—Steam the rice till done, turn into a perforated frying-basket, and pour cold water over and dip into hot fat until brown. Or press newly boiled rice into an inch-deep pan, cover with a weight, and let it become cold. Cut into 2-inch squares, and fry until brown in hot butter. Serve with tomato or curry sauce.—Mrs. Arthur W. Allen, 1029 13th St., Wilmette, Ill.

MOULDED RICE.—Boil a cup of raw rice 10 minutes; drain, and pour over it, in place of the water, 2 cups of chicken gravy, or stock made from chicken, duck or turkey bones, seasoned well with salt, pepper, and onion juice. Set in boiling water, uncovered, and cook gently until quite dry. Turn into a bowl wet with hot water, press down firmly and reverse the bowl upon a hot platter. Pour any stewed, fricasseed or fried meat around, or cover the mould with grated cheese, brush all over with beaten white of egg, and set upon the top grating of your oven to color slightly. The rice may be served without moulding if time does not permit.—Mrs. E. I. Ahlesbrooke, 747 Lincoln Ave., Winnetka, Ill.

SPAGHETTI

All recipes applying to macaroni may be used for spaghetti.
THE AUTHOR.

SPAGHETTI IN CHEESE SHELL.—After the center has been scooped from a pineapple, or Edam cheese, save the shell for

the serving of spaghetti or macaroni. Boil the spaghetti; drain, blanch, and drain again. Twist it around the inside of the cheese shell. Make a $\frac{1}{2}$ pt. of cream sauce, and pour it carefully over the spaghetti. Stand the shell on a piece of paper in the bottom of a baking-dish, and bake in a moderately quick oven for 15 or 20 minutes. Serve on a napkin, and send at once to the table. If handled carefully the shell may be used again. The cheese shell imparts a delicious flavor to this most sightly dish.—Mabel E. Sturtevant, 105 S. Dearborn St., Chicago, Ill.

SPAGHETTI, ITALIAN FASHION.— $\frac{1}{2}$ cup of cream, or $\frac{1}{4}$ lb. of butter, 1 clove of garlic, cheese. Chop 2 lbs. lean beef very fine; add to it 6 good-sized tomatoes cut in halves, and the seeds pressed out. Add 3 onions, chopped, and $\frac{1}{2}$ pt. of water, and cook slowly for 3 hrs. Drain, and press carefully. Boil, and blanch 6 ozs. of spaghetti; put it into the strained mixture, add the salt; stand it on the back part of the stove to cook for $\frac{1}{2}$ an hr. Cut a clove of garlic into halves, mash it in the spoon with which you are stirring the spaghetti; add the cream or butter, heat well, and turn on a hot platter. Pass with it grated Parmesan cheese. Beef extract may be used in place of meat.—Mrs. Jas. M. Northcott, 807 Forest Ave., Wilmette, Ill.

SPAGHETTI WITH TOMATOES.—Take $\frac{1}{2}$ package of spaghetti and pour enough hot water on to cover. Let boil until soft, then put $\frac{1}{2}$ teaspoon of baking soda in and let boil up, pour off the water and cover with cold water until all is chilled. Put into the dish to bake, and add 1 teaspoon of salt. Take $\frac{1}{2}$ can of tomatoes, drain off the juice, and put into a pan and let it come to a boil. Add a little salt. Mix a tablespoonful of flour with a little water, add to the tomato juice; also put in a tablespoon of sugar. When this has become rather thick, pour over the spaghetti and put a tablespoon of butter in dots over the top, and put into the oven to bake for $\frac{1}{2}$ an hr. Serve hot.—Mrs. J. W. Marelius, 2329 Cornelia St., Chicago, Ill.

VARIATION I.—Boil $\frac{1}{2}$ lb. of spaghetti in 2 qts. of boiling water, strain, and add 1 pt. of strained tomatoes, 1 small onion, chopped fine; season to taste, with salt and red pepper. Set over a very small flame for 1 hr. Serve.—Mrs. T. Martin, 614 S. 7th Ave., Maywood, Ill.

SPAGHETTI WITH TOMATO AND ONION.—Boil 1 small package of spaghetti, and bleach, chop fine and fry in cubed bacon ($\frac{1}{2}$ lb.) 3 medium-sized onions. Stew 1 can tomatoes, with pepper, salt and sugar to taste, and a dash of cayenne pepper. Put all together, and serve hot.—Mrs. Robert P. Bruce, 405 S. 11th Ave., Maywood, Ill.

VERMICELLI

Vermicelli may be prepared in any of the ways applying to Macaroni or Spaghetti.

THE AUTHOR.

VERMICELLI IN MILK.—Boil 1 qt. of milk and drop lightly into it 6 oz. of vermicelli which has been blanched in boiling water to free it from all impurities. Simmer gently, and stir frequently to keep it from getting into lumps. When tender, sweeten it, and serve.—Mrs. E. D. Kelley, Winnetka, Ill.

SALADS

ANCHOVY SALAD.—If the flavor of garlic is liked, rub a salad bowl with cut garlic. Cover the bowl with crisp lettuce leaves. Wash and clean anchovies, and remove skin and bone. If salted anchovies are used, soak for an hr. in cold water. The anchovies may be arranged over the lettuce, whole, covered with mayonnaise dressing, and garnished with hard-boiled eggs, either sliced or put through a vegetable press and sprinkled over. The anchovies may also be cut into pieces, or into tiny slices crosswise, and sprinkled with minced parsley, onion and capers, hard-boiled eggs and salad dressing.—Mabel E. Sturtevant, 105 S. Dearborn St., Chicago, Ill.

APPLE SALAD.—Mix together 1 cup of apples, chopped fine, and 1 cup chopped nuts, season with a little cinnamon, garnish with whipped cream and bits of jelly, and serve with a fruit dressing.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

VARIATION I.—Chop apples fine or slice very thin, and mix with salad dressing, in combination with any or as many of the following as desired, and in the quantities preferred: Orange or lemon in slices or small pieces, sliced or halved maraschino cher-

ries, or malaga grapes, shredded pineapple, chopped pimentos, shredded green peppers, chopped walnuts, blanched almonds, pecans, filberts, pistachio nuts, chestnuts or hazelnuts. This may be served on crisp lettuce, cress or celery tops with a garnish of any kind of whole nut meats, slices of fruit, bleached celery tops, sliced hard-boiled eggs, or shredded whites; or a slice may be removed from the top of large red apples, and the pulp scooped out, the shell filled with the salad mixture and the top replaced. Serve on lettuce leaves. Where orange forms a part of the salad, the orange shell may be used instead of the apple.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

APPLE AND CRESS.—Pare and core 4 apples into short, even sized pieces. Dress with oil, vinegar or lemon juice, salt and paprika. Dress the leaves from a bunch of cress in the same manner. Dispose the apples in a serving dish, with the cress in a wreath around it. Serve this salad with game, domestic ducks, geese, or roast pork.—Mrs. May C. May, Mayfair, Ill.

APPLE AND GRAPE SALAD.—Peel and cut 4 large, tart, apples fine, halve and seed $\frac{1}{2}$ lb. white grapes, mix or arrange in layers in a salad bowl and just before serving add salad dressing, mixed with an equal quantity of sweet cream.—Mrs. Lighthart, 811 N. 19th Ave., Maywood, Ill.

APPLES AND ONION.—Boil 1 cup of vinegar. If strong use half water. Mix 1 teaspoon of mustard, 1 teaspoon of corn starch, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{2}$ teaspoon of pepper and 1 well-beaten egg. Stir this into the boiling vinegar and cook until creamy. Pour it over 2 mildly acid apples and 1 onion, chopped fine. Serve it with lettuce cups.—Mrs. May C. May, Mayfair, Ill.

APRICOT SALAD.—Peel and split ripe apricots and serve on lettuce with salad dressing made without mustard and with lemon juice instead of vinegar. The cavities may be filled with maraschino cherries and nuts, if desired. Bananas, oranges and peaches may be used in the same way, separately, or in combination.—Mrs. Robert Randall, 908 S. 8th Ave., Maywood, Ill.

ARTICHOKE SALAD.—Cold cooked artichokes, diced or chopped, may be served on crisp lettuce or endive with desired salad dressing, or in combination with cold boiled tongue, ham or

any other meat or fowl, truffles cut in bits, sliced, minced or chopped, hard-boiled eggs, minced chives, minced garlic, tarragon, chervil, parsley, or chopped onions. Young artichokes may be quartered and served on lettuce leaves, or served whole with the chokes and inner leaves removed and replaced with minced parsley and salad dressing.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

ASPARAGUS SALAD.—Cold cooked asparagus tips and salad dressing in combination with minced chervil, sliced radishes, shredded celery, capers, minced parsley, diced cold potatoes, shredded lettuce, diced or sliced cucumbers, diced cold carrots, diced turnips, cold or raw, cold cooked cauliflower, flowerets, truffles, shrimp, lobster, crawfish tails, chicken or any cold fowl. Serve on lettuce, cress or celery leaves, and garnish with capers, pimentos, radishes or hard-boiled eggs.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—Use only about 3 inches of the tip end, and cook in boiling water until tender, and chill thoroughly. Serve on a platter, and pass with it a French dressing, served in small dishes into which each stalk may be dipped, as desired.—Mrs. H. C. Waack, 5435 Ellis Ave., Chicago, Ill.

ASPARAGUS SALAD MOULDED IN ASPIC.—Put a little chicken aspic in a charlotte mould standing in ice water; when set, arrange upon it slices of hard-boiled egg, and asparagus points. Dip cooked asparagus tips in aspic and press against the chilled sides of the mould; when firm, fill with alternate layers of asparagus, mixed with jelly mayonnaise and aspic jelly. Serve on a larger mould of the same with lettuce and mayonnaise.—Mrs. Chris. Worthington, Des Plaines, Ill.

ASPARAGUS TIPS SALAD.—Tie 12 asparagus stalks in bundles of 3 and cook in boiling salted water until tender. Remove the string. Arrange on 1 head crisp lettuce, on individual plates. Cut 1 tomato into 4 rings and slip a bundle of the cooked asparagus through each ring, place on lettuce and sprinkle bits of finely chopped pimento over the whole. Serve with French dressing.—Mrs. F. C. Winter, Winnetka, Ill.

BANANA SALAD.—Cut bananas into sections about 3 inches long. Roll each piece in salad dressing and then in finely chopped

nuts. Serve on a lettuce leaf. Garnish with nut meats and with a spoonful of dressing.—Miss Ellen Johnson, 6637 Carpenter St., Chicago, Ill.

VARIATION I.—Cut in slices lengthwise, as thick as a dollar, arrange so the slices will form a semi-circle, and form a hollow center; pour over them $\frac{1}{4}$ pt. of grape juice, sweet with sugar, to which add 1 tablespoon of lemon juice. Let them get ice cold, then fill center with whipped cream, piled high.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION II.—Peel bananas and cut in two lengthwise, then cut across in quarters. Roll each quarter in boiled dressing, then in finely chopped walnuts. Serve on lettuce leaves. Finely chopped apple may be added to the nuts, if desired.—Mrs. J. S. Norris, 1314 Forest Ave., Wilmette, Ill.

VARIATION III.—1 banana, whole, cut in halves or sliced, on a lettuce leaf; pour over salad dressing and add ground peanuts over top.—Mrs. Lighthart, 811 N. 19th Ave., Maywood, Ill.

BANANA CROQUETTE SALAD.—Cut bananas into halves. Drop into the beaten white of an egg, then in chopped peanuts. Serve on lettuce leaf with salad dressing.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

BAVARIAN SALAD.—Boil a head of cauliflower in equal parts of milk and water, until tender. Drain and break into small pieces, then set aside to cool. Have ready 2 tablespoons of chopped olives, and 2 tablespoons of minced hickory nuts. Garnish salad bowl and line it with water cress, dip each piece of cauliflower in the minced olives and nuts and place on the cress. Pour over salad dressing, and serve with cheese straws.—Mrs. C. Carson, 205 S. 5th Ave., Maywood, Ill.

BEAN SALAD.—Soak a qt. of beans 3 hrs., and boil them till tender, changing water before boiling. When drained and thoroughly cold, put some chopped raw onion, olives and parsley in a salad bowl. Use 6 spoons of salad oil to 2 of vinegar. Mix well, and serve.—Mrs. E. D. Kelley, Winnetka, Ill.

BAKED BEAN SALAD.—Peel and slice 3 onions very thin; put into cold water and press them hard to remove the strong

taste, then drain. Put 1 qt. of baked beans into the salad bowl; mix in the onions and 1 heaping teaspoon of salt, $\frac{1}{2}$ teaspoon of pepper, 1 teaspoon of white sugar, 2 tablespoons of salad oil, and 1 cup of vinegar; mix lightly by tossing, and garnish with olives.—Mrs. Frank Mullins, Franklin, Ill.

FRENCH BEAN SALAD.—Soak dried French beans in cold water over night, drain and cook in boiling salted water. Cool, and mix with French dressing seasoned with onion juice, and serve on lettuce, garnishing with stuffed olives. Lima beans and cold baked beans may be used in the same way. Any bean salad may be sprinkled with minced chives, red or green peppers, parsley, pickles or olives.—Mrs. May C May, Mayfair, Ill.

LIMA BEAN SALAD.—Mix cold cooked Lima beans with any preferred salad dressing and combine with any or as many of the following, as desired: minced chives, sliced tomatoes, crisp shredded lettuce, chopped mint, minced onion, parsley, chicken or fowl.—Mrs. Clark Mason, Bensen, Ill.

STRING BEAN SALAD.—Cold string beans served with any desired dressing make a nice salad in themselves, but may be combined with minced chives, olives, parsley, thin slices of fried bacon, hard-boiled eggs, cold potatoes, cold cooked peas, cold cooked cauliflower or artichokes, chopped onions, onion juice, tomato catsup or chopped herbs.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—Remove the strings and ends of 1 qt. of string beans, and cook in salted boiling water. When tender, take out with a skimmer and put them into cold water. Then drain them thoroughly. Place them in a salad bowl, put chopped parsley, onion, and chervil over them; pour in some French dressing, and serve.—Mrs. C. J. Jeffries, Winnetka, Ill.

BEEF SALAD.—Dice or shred cold beef, mix with salad dressing and combine with any or as many of the following vegetables as desired: Grated, chopped or sliced onion, tomato, Spanish or green pepper, diced cold potatoes, cold peas, cauliflower, turnips, parsnips, carrots, minced parsley, shredded lettuce or endive, celery, sliced or chopped beets, gherkins, sliced cucumbers, cabbage.—Mrs. Clark Mason, Bensen, Ill.

VARIATION I.—Cold chopped or cubed beef may be combined with any cold fish or fowl, as shallots, anchovies, sardines, salmon, cod, chicken, turkey or duck, and mixed with salad dressing, and garnished with parsley, olives, capers, hard-boiled eggs, horseradish, tomato catsup, chopped pickles or chives.—Mrs. C. E. Jefferson, 505 S. 5th Ave., Maywood, Ill.

VARIATION II.—Combine chopped, diced or shredded cold beef with any of the following ingredients and salad dressings: Horseradish, Worcestershire sauce, tomato catsup, Chili sauce, any kind of mixed pickles, garlicks, hard-boiled eggs, chervil, tarragon, sliced pickles and capers.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

BEET SALAD.—Add salad dressing to sliced, cubed or chopped cold boiled beets, either fresh or pickled, and any of the following ingredients desired: Dandelion greens, shredded lettuce, string beans, any cold cooked beans, cold potatoes, turnips, carrots, parsnips or cauliflower, minced parsley, Spanish onions, cold macaroni, chopped hard-boiled eggs, red or white cabbage, chopped, any cold fish, fowl or meat, sliced cucumbers, minced chervil and tarragon, sliced, chopped, grated or the juice of onion, celery or celery root, brussels sprouts, asparagus tips, green peas, or nuts of any kind. Serve on lettuce, endive, cress or dandelion leaves, or in beet cups, made by cutting a slice from the top of boiled beets and scooping out the pulp.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—1 qt. of raw cabbage, chopped fine, 1 pt. of boiled beets, chopped fine, $1\frac{1}{2}$ cups sugar, 1 cup grated horseradish, 1 tablespoon salt, $\frac{1}{3}$ teaspoon black pepper, cover with cold vinegar, and keep from the air; garnish with curled lettuce, parsley or celery.—Eloise Jennings, Winnetka, Ill.

VARIATION II.—Parboil beets, remove the skin, cut into thin slices, and stew with small onions in a little gravy, thickened with flour and cream. Add a dessertspoon of vinegar, seasonings, and a little sugar. Spread the sliced beets on the dish, placing the onion between them. Serve with cold cheese and vinegar poured over.—Mrs. E. D. Kelley, Winnetka, Ill.

VARIATION III.—Boil or bake beets until tender, peel and slice, cool and cover with a dressing made of 2 tablespoons of butter, a dash of cayenne, boiled up once, and poured over the beets as they go to the table.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

BEETS ALADDIN SALAD.—Boil until tender 1 doz. new beets, and remove skins with a coarse, dry towel. Boil in a separate vessel a qt. of new peas with 4 new carrots. When done, drain and chop carrots fine, mix them with the peas, 2 heaping tablespoons of butter and the juice of a lemon, salt and pepper to taste. Remove center of the beets, and fill the cavity with the peas, carrots, etc., then place in steamer over boiling water so that they may be heated thoroughly before serving. Garnish with parsley. The centers of beets may be added to potato salad for supper.—Mrs. C. Carson, 205 S. 5th Ave., Maywood, Ill.

BEET AND APPLE SALAD.—Wash the beets and boil in unsalted water until tender. Drain and slice, sprinkling over them salt, pepper and vinegar. Place aside until cold. Pare 2 good-sized apples, or enough when chopped to make 2 cups of pulp. Chop in a separate bowl beets enough to make 1 cup. Mix the two together with 2 tablespoons of oil, garnish with hard-boiled eggs, and serve.—Mrs. May C. May, Mayfair, Ill.

BEET AND BEAN SALAD.—Boil $\frac{1}{2}$ a cup of small kidney beans. There should be a cup when cooked. Cook until soft, a pt. of tender string beans, cut into inch lengths. Boil tender, 4 large or 6 small red beets. Let all get cold. Dice the beets. In the center of a glass dish heap the beets, next the white, and as an outer circle, the green beans. Edge with white "heart" lettuce leaves, and pour a French dressing over all. If you use dried white beans, soak them for 6 hrs. before boiling.—Mrs. Allan George, Park Ridge, Ill.

BERKSHIRE SALAD.—Marinate 1 cup of cold boiled fowl cut into dice and 1 cup French chestnuts, broken in pieces, with French dressing. Add 1 grated red pepper from which seeds have been removed, 1 cup of celery, cut into small pieces, and mayonnaise to moisten. Trim crackers, 4 inches long by 1 inch wide, slightly salted, at ends, arrange on a plate in form of a box, keep

in place with red ribbon, $\frac{1}{2}$ inch wide, and fasten at one corner, tying ribbon in a bow. Garnish opposite corner with a sprig of holly berries. Line box with lettuce leaves, put in a spoonful of salad, and mask with mayonnaise. Any colored ribbon may be used, and flowers substituted for berries.—Mrs. W. H. Willis, Glencoe, Ill.

BIRD'S NEST SALAD.—Fashion small nests with cooked spinach, chopped, and seasoned with salt, pepper, oil and lemon juice. When cold arrange in the nest eggs of Neufchatel cheese, flecked with paprika. Shape the eggs with smooth sides of butter paddles. Fill in between the nests with dressed lettuce or blanched celery tips. Serve with brown bread and butter sandwiches. In serving the nests, use a broad-bladed silver knife.—Mrs. D. C. Daniels, Arlington Heights, Ill.

BOHEMIAN SALAD.—Cover the bottom of a salad dish with crisp lettuce leaves, on these put alternate layers of boiled beets and hard boiled eggs, sprinkle with 1 tablespoon of chopped onion, and serve with preferred dressing. This is a nice salad to serve with braised beef or mutton.—Mrs. W. H. Willis, Glencoe, Ill.

BOLIVIA SALAD.—Add to $1\frac{1}{2}$ cups cold boiled potatoes, cut in $\frac{1}{2}$ inch cubes, 3 hard-boiled eggs, finely chopped, $1\frac{1}{2}$ teaspoons finely chopped red peppers, $1\frac{1}{2}$ tablespoons chopped chives. Pour over cream dressing, and serve in nests of lettuce leaves.—Mrs. W. H. Willis, Glencoe, Ill.

BRAZILIAN SALAD.—Remove skin and seeds from white grapes and cut in halves, lengthwise. Add an equal quantity of shredded fresh pineapple; apples, pared, cored and cut in small pieces; then add one-fourth the quantity of Brazil nuts, broken in pieces. Mix thoroughly, and season with lemon juice. Moisten with cream mayonnaise dressing.—Mrs. W. H. Willis, Glencoe, Ill.

CABBAGE SALAD.—Chop or shred, a red or white cabbage fine, sprinkle with salt, and add salad dressing, garnish with hard-boiled eggs, and serve. The chopped cabbage may be combined with the desired choice of chopped or grated onions, sorrel, minced, boiled or pickled beets, celery, chopped, cooked celery root, or potatoes, chives, sliced tomato, diced cold carrots or parsnips, cubed turnips, cooked or raw minced chevril, chives or pars-

ley, chopped, hard-boiled eggs, tomato catsup, Worcestershire sauce, tobasco sauce, minced garlic or sage. Cold fried bacon, any chopped cold pork, corned beef, or any other cold meat, fish or fowl, in small quantities may also be used. Cabbage salad makes an attractive dish when served in beet cups, made by hollowing out boiled beets, from the top of which a slice has been removed. The red cup with the white filling makes a nice contrast. If red cabbage is used turnips may be used for cups to serve it in, giving the opposite effect.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—To 1 qt. of finely chopped cabbage add $\frac{1}{2}$ cup of chopped, salted Spanish peanuts. To this mixture add mayonnaise dressing. Serve on lettuce.—Mrs. Helen Williams, 6032 Ellis Ave., Chicago, Ill.

VARIATION II.—Cut cabbage very fine, sprinkle salt and pepper over. Cook together 1 cup vinegar, 1 egg, 3 tablespoons sugar, a little dash of mustard, and pour over cabbage.—Mrs. Chas. F. Miller, 1509 St. Charles Ave., Maywood, Ill.

CABBAGE AND CELERY SALAD.—Remove the center from a very firm, white cabbage. Cut very fine with a sharp knife. Keep in ice water for 1 hr. Drain and mix with equal parts of celery, cut in small pieces. Add cream dressing and refill the cabbage. Arrange on a folded napkin and garnish with plumes of celery and parsley.—Mrs. E. D. Kelley, Winnetka, Ill.

HOT CABBAGE SALAD.—Pull the cabbage apart, scald and leave it in hot water for 15 minutes, drain and dry thoroughly. Chop in small pieces and moisten with the following dressing: 2 eggs, 2 tablespoons of sugar, 1 saltspoon of mustard, butter size of a nut, 1 cup of vinegar. Mix, and let almost boil, when it will thicken. Add salt and pepper. Mix cabbage and dressing while the water is hot.—Mrs. E. E. Johnston, Blue Island, Ill.

CANTALOUPE SALAD.—Cut small cantaloupes in two, remove seeds and fill hollow with salad dressing, or scoop out the pulp and mix with pounded ice, and refill, covering with salad dressing.—Mrs. Robert Randall, 908 S. 8th Ave., Maywood, Ill.

CARROT SALAD.—Put carrots in cold water for several hours before being chopped. To 1 qt. of chopped carrots add $\frac{1}{2}$

cup chopped salted peanuts, add mayonnaise dressing, and serve on lettuce.—Mrs. Helen Williams, 6032 Ellis Ave., Chicago, Ill.

VARIATION I.—Raw carrots may be shredded, chopped or grated, mixed with salad dressing and combined with any vegetables as chopped or cubed raw turnips or cabbage. Serve on lettuce and cover with salad dressing.—Mrs. E. D. Bennett, Bartlett, Ill.

CARTWHEEL SALAD.—Crisp 1 bunch of lettuce and arrange on individual salad plates. Peel 2 oranges and cut in $\frac{1}{2}$ -inch slices crosswise. Cut 4 $\frac{1}{4}$ -inch slices of onion crosswise. Arrange 1 slice of onion between 2 of orange, place on lettuce and pour $\frac{1}{2}$ cup of French dressing over all.—Mrs. F. C. Winter, Winnetka, Ill.

CAULIFLOWER SALAD.—Remove the leaves from 1 large cauliflower and boil for $\frac{1}{2}$ hr. in slightly salted water. Take out, drain, and divide it into small branches. Arrange the center of a dish, and garnish with strips of pickled beets. Pour mayonnaise or cream dressing over, and serve quickly with hot cheese wafers.—Mrs. E. D. Kelley, Winnetka, Ill.

VARIATION I.—Separate the sprigs or flowerets of cold boiled cauliflower, put into the salad dish a head of lettuce and cover it with mayonnaise. Arrange the cauliflower sprigs around the dish, heads outward, and serve. Sprinkle with chopped pimentos, if desired.—Mrs. D. E. Allen, 423 9th St., Wilmette, Ill.

CAULIFLOWER AND BEET SALAD.—Dress flowers of cold cooked cauliflower with oil, salt, pepper and vinegar or lemon juice. Dress the shredded outside leaves of a head of lettuce. Cut a beet in figures and the chopped trimmings, each separately, with the same ingredients. Dispose the lettuce in the center of a serving dish, and the carefully drained cauliflower above. Sprinkle with the figures cut from the beet, and dispose the chopped beet in points around the central mass. Serve mayonnaise in a dish apart.—Mrs. F. C. Winter, Winnetka, Ill.

CELERY SALAD.—Slice crisp white celery across the stalk, forming crescent-shaped pieces, or chop very fine, and add salad dressing. To the above salad may be added any of the following

ingredients: Sweet or sour apples, malaga grapes, cheese, boiled select chestnuts, blanched almonds, any desired nuts, chopped or broken, cold cooked beans of any kind, sliced, cubed or chopped cold beets, shredded cabbage, diced, cooked or raw carrots or turnips, cooked cauliflower flowerets, crisp shredded cress, lettuce, endive or dandelion, chopped hard-boiled eggs, rose, violet or nasturtium petals, minced parsley, chives, nasturtium seed pods, pimentos, radishes, cooked peas, chopped onions, cold cooked sausages, any meat, fowl, fish or game, truffles, sweetbreads, or any meat combination.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—Pare the stalks from 3 bunches of celery, clean them, wipe dry with a napkin, chop, and fill a salad bowl, adding a very little salt, pepper, and 3 tablespoons of vinegar. Do not use any oil.—Mrs. Robert S. Appleton, 1128 Center Ave., Wilmette, Ill.

VARIATION II.—Boil a cup of milk, thickened with 1 tablespoon of corn starch, dissolved in milk. Mix well together 1 beaten egg, 2 teaspoons of sugar, 1 teaspoon of salt, $\frac{1}{2}$ teaspoon of dry mustard, 1 small pinch of cayenne pepper. Pour this into the hot milk a little at a time, stirring constantly. When quite smooth take off of the fire and add a tablespoon or more of vinegar, to suit taste. Mix well together and pour over celery, cut into very small bits.—Mrs. A. E. Rowland, 506 S. 4th Ave., Maywood, Ill.

CELERY, APPLE AND GREEN PEPPER SALAD.—Crisp the stalks of celery by letting them stand in very cold water, with a slice or two of lemon, $\frac{1}{2}$ an hr. Cut the stalks into bits, pare and cut the apples into slices, and the slices into cubes, sprinkle with lemon juice, to avoid discoloring, and also to flavor. Scald the pepper from which the seeds and veins have been removed, and cut into fine shreds. Mix equal portions of apple and celery with such quantity of pepper as is desired. English walnuts, pecan nuts or blanched almonds, cut in small pieces, may be added. Mix with mayonnaise dressing, whitened with whipped cream, and serve on lettuce leaves.—Mrs. May C. May, Mayfair, Ill.

CELERY, APPLE AND PISTACHIO SALAD.—Let apple and celery, cut Julienne fashion and sprinkled with lemon juice,

stand until chilled. Mix with mayonnaise dressing, to which $\frac{1}{4}$ cup of blanched and pounded pistachio nuts has been added. Garnish with lettuce and rings of apple. Sprinkled with lemon juice to keep them white; decorate with stars of mayonnaise, and halved pistachio nuts in rings, cut, cored apples in slices.—Mrs. Clark Mason, Bensen, Ill.

CELERY CUPS.—Boil some medium-sized celery knobs or roots until tender. Drain, peel, and allow to become very cool. Scoop out the interior with a small bladed knife and fill the cavity thus formed with 1 spoon of peas, mixed with mayonnaise. Place on a platter, mask the celery with mayonnaise and garnish with parsley. Artichoke bottoms may be served in the same way.—Mrs. C. E. Worth, Wheeling, Ill.

CELERY, ENGLISH WALNUT AND PIMENTO SALAD.—Add $\frac{1}{3}$ cup of beaten cream to $\frac{3}{4}$ of a cup of mayonnaise, $1\frac{1}{2}$ cups of sliced celery, $\frac{3}{4}$ of a cup of English walnuts, and 2 chopped pimentos, after cutting from the latter some fanciful figures. Arrange in nests of lettuce, garnish each with one of the figures, a nut, and celery, and place celery tips between the nests.—Mrs. Roger Rawlings, Chicago Heights, Ill.

CELERY JELLY SALAD.—Chop fine a head of celery, including root and leaves. Add a slice of onion, a small carrot, sliced, and a sprig of parsley. Simmer to a pulp in water to cover, adding more liquid as required. Strain, season with salt and pepper, tint green with color paste or spinach juice, and add enough soaked and dissolved gelatine to stiffen. Mould in a border mould, and fill the center with chicken and nuts, or chestnuts, roasted or boiled, and mixed with mayonnaise. Garnish with crisp lettuce or cress.—Mrs. D. C. Everitt, 207 S. 6th Ave., Maywood, Ill.

VARIATION I.—Boil for 15 minutes, $\frac{1}{2}$ a can of tomatoes, a tablespoon of grated onion, a bay leaf, and a pinch of celery seed. Rub through a sieve, and add $\frac{1}{2}$ a box of gelatin, soaked, and dissolved, and salt and lemon juice to season. Mix with finely cut celery and mould in small cups. Serve on lettuce with mayonnaise.—Mrs. C. J. Canthorn, Wilmette, Ill.

CELERY AND ORANGE SALAD.—Clean a bunch of celery, string a dozen 2-inch pieces and make all crisp in cold water, to

which lemon slices have been added. Wipe the stalks dry, then cut into bits and dress with French dressing: Turn onto a serving dish. Garnish with slices of sour orange, cut lengthwise of the orange, then in halves crosswise, and the curled celery. Serve with roast duck.—Mrs. May C. May, Mayfair, Ill.

CELERY ROOT SALAD.—Chop together 3 stalks of celery, 3 hard-boiled eggs, 2 small onions, $\frac{1}{2}$ cup vinegar, 3 boiled potatoes, $\frac{1}{2}$ pt. cream. Season with salt, cayenne and pepper, and serve with salad dressing.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

CELERY STICKS—Thicken salad dressing with chopped nuts and grated cheese; when thick enough to handle fill the grooves with crisp, clean sticks of celery.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

CELERY CHEESE STICK.—Cut crisp celery into 4-inch lengths, fill the cavity with pimento cheese. These sticks are used in place of wafers.—Mrs. L. C. Crawford, 1003 S. 3rd Ave., Maywood, Ill.

CHERRY SALAD.—Remove the stones from 1 qt. of ox-heart cherries and insert a blanched hazelnut meat in each one, or a piece of broken walnut meat. Pour over them the juice of 1 lemon. Arrange on lettuce leaves and pour mayonnaise dressing mixed with whipped cream. The white canned cherries may be used instead of fresh ones. This salad is especially appropriate for a Washington Birthday entertainment.—Mrs. Jas. M. Northcott, 807 Forest Ave., Wilmette, Ill.

VARIATION I.—Dissolve 1 box of gelatin, pour over $\frac{1}{2}$ pt. cherries. Serve with meat.—Mrs. Frederic Sharp, 700 S. 3rd Ave., Maywood, Ill.

CHEESE AND CELERY SALAD.—Cut blanched celery stalks into small pieces; add half the bulk of Edam cheese, broken or cut into bits; dress with French dressing; turn into a salad bowl, lined with heart leaves of lettuce. For the garnish, remove the center from half a tomato, cut the edge in points to simulate the petals of a flower, and fill with 2 or 3 celery tips. Serve with bread and butter sandwiches.—Mrs. Roger Rawlings, Chicago Heights, Ill.

COTTAGE CHEESE SALAD.—Mix 1 minced sweet pepper or 6 pimentos with 1 pt. of seasoned cottage cheese, and 10 drops of onion juice. Make into little balls and serve on lettuce leaves with French dressing. Ground nuts may be added, if liked.—Mrs. Robert Appleton, 1128 Centre Ave., Wilmette, Ill.

CHEESE AND CURRANT SALAD.—Mash a cream cheese with finely chopped lettuce. Shape in balls, arrange on lettuce leaves, pour over French dressing, and over all sprinkle the currants.—Mrs. L. C. Crawford, 1003 S. 3rd Ave., Maywood, Ill.

CHEESE AND OLIVE SALAD.—Mash a cream cheese, moisten with cream, and season with salt and cayenne. Add 6 olives, finely chopped, lettuce, finely cut, and $\frac{1}{2}$ can pimento, cut in strips. Press in original shape of cheese and let stand 2 hrs. Cut in slices, separate in pieces, and serve on lettuce leaves, with mayonnaise dressing.—Mrs. L. C. Crawford, 1003 S. 3rd Ave., Maywood, Ill.

CHESTNUT SALAD.—Shell, blanch and boil until tender as many chestnuts as needed. Drain and set aside to cool. Boil 2 eggs hard. Arrange lettuce in a salad bowl, put the chestnuts over and then a salad dressing made of lemon juice, olive oil, salt and a pinch of sugar. Hold a small sieve over the salad, grate over the chestnuts the yolk of an egg and over all lay the white of the egg, cut in rings.—Mrs. E. D. Kelley, Winnetka, Ill.

CHICKEN OR FOWL SALAD.—Trim the remains of a cold roast chicken, duck, goose or turkey; wash, dry, and shred the lettuce, and place in the middle of the dish. Put the pieces of chicken on the top, and pour the salad dressing over them. Garnish the edge with hard-boiled eggs, cut in rings, sliced cucumber, and boiled beet-root, or tomato, cut in slices, or the yolks of the eggs may be rubbed through a fine sieve, and the whites chopped fine, and arranged on the salad, in small bunches, yellow and white, alternately. This salad should not be made long before it is wanted for the table. Sufficient for 4 or 5 persons.—Mrs. I. S. Alexander, 1003 Center Ave., Wilmette, Ill.

VARIATION I.—Cut up, not too fine, 1 boiled chicken, season with salt and pepper, put in an earthen dish with very little of the liquor over it, just enough to moisten it. Cut about equal quantity

of celery into dice, which must also be kept in earthen dish, and set in ice chest. When ready to serve, drain the celery thoroughly and mix it with the chicken with a silver fork, cut a few olives in small pieces and add, also, a few capers. Use mayonnaise dressing with it or salad dressing without oil.—Eloise Jennings, Winnetka, Ill.

VARIATION II.—Dice equal parts of cold cooked chicken or veal and mix with the same quantity of sliced celery. Season with salt, pepper, and moisten with salad dressing. Arrange in lettuce cups or garnish with celery tops, and just before serving add dressing on top.—Mrs. Conklin 914 5th Ave., Maywood, Ill.

VARIATION III.—Boil the chicken until it is tender, and chop in small pieces, chop also the whites of 6 hard-boiled eggs, add an equal quantity of chopped celery, pound the yolks of the eggs fine, and add 2 tablespoons of sugar and butter, 1 teaspoon of mustard, with pepper and salt to taste. Finally, add half a teacup of good cider vinegar. Mix thoroughly. Nuts are an improvement and may be ground and blended with the egg yolks, chopped, and added to the celery, or served whole, over the top and sides of the mound of salad.—Mrs. Arthur Allen, 1029 13th St., Wilmette, Ill.

VARIATION IV.—Cut cold, boiled chicken into dice. With 2 cups of this meat, mix an equal quantity of celery, cut into dice. Sprinkle all with salt and pepper. Into 3 tablespoons of oil stir a tablespoon of vinegar. Pour this over the chicken and celery and toss until well mixed. Line a chilled bowl with crisp lettuce leaves, fill with the chicken salad and pour mayonnaise dressing over all.—Mrs. H. C. Waack, 5435 Ellis Ave., Chicago, Ill.

VARIATION V.—Remove the skin and fat from fowl, pick fine and mix with heads of celery, already chopped. Pour over it the dressing.—Mrs. M. L. Adams, 576 Willow St., Wilmette, Ill.

VARIATION VI.—Chop, shred or dice, cold cooked chicken and mix with salad dressing, serve on crisp lettuce leaves, endive, cress, celery tops or chopped cabbage, and garnish with hard-boiled eggs, capers, sliced beets, olives, chopped pickles, nut-meats or parsley. Add to the above salad mixture any of the following ingredients to taste: Grated cheese, ham, veal, fish, fowl, or any

cold meat, sweetbreads or brains, mushrooms, any kind of nuts, sliced oranges or lemon, stoned olives, capers, parsley, Spanish peppers. Season with curry powder, sage, pepper, mustard, garlic, celery seed, anchovy paste, bread crumbs, cooked cauliflowerets, apple, grapefruit, carrots, cooked or raw, peas, parboiled, and fried oysters, truffles, tongue, pimentos.—Mabel Sturtevant, 105 S. Dearborn St., Chicago.

VARIATION VII.—Use by measure twice as much chicken as celery; cut the chicken in small cubes, do not chop it, and marinate with French dressing. When ready to serve, drain, add the celery, and mix with mayonnaise dressing. If boiled dressing be used, marinate the chicken with part of that, adding more with the celery when ready to serve.—Mrs. Chris. Worthington, Des Plaines, Ill.

MOCK CASSEROLES OF CHICKEN.—Select large, smooth, tart apples of good flavor and uniform size. Remove core with knife. Mince cold chicken fine, season with salt, a dash of cayenne, pinch of powdered thyme, $\frac{1}{2}$ cup of bread crumbs, moistened with 3 or 4 teaspoons of sweet cream. Fill each apple, and bake in oven. Serve hot or cold, with mayonnaise as a salad.—Mrs. Clark Mason, Bensenville, Ill.

DUTCH CHICKEN SALAD.—1 cup each of cold chicken and German sausage, cut into dice. $\frac{1}{2}$ cup each of chopped pickles and beets, and 2 cups of cold boiled potatoes, sliced. Add a small herring, skinned, boned and shredded, 2 chopped hard-boiled eggs, and 2 tablespoons of capers. Pour over a French dressing, season it with mustard, garnish with anchovies, and serve on lettuce.—Mrs. Abner Grant, Sherman, Ill.

CHICKEN LIVER SALAD.—Use 6 cooked chicken livers, or an equal quantity of cooked calf's liver. Cut into dice and add 4 hard-boiled eggs, cut into small pieces, and 3 small onions, chopped. Mix with French dressing, and serve on lettuce.—Mrs. E. D. Bennett, Bartlett, Ill.

CHICKEN AND OYSTER SALAD.—Clean, parboil, and drain 1 pt. of oysters. Remove tough muscles, and mix soft parts with an equal quantity of cold boiled fowl, cut in $\frac{1}{2}$ -inch dice.

Moisten with any salad dressing, and serve on a bed of lettuce leaves.—Mrs. E. D. Bennett, Bartlett, Ill.

CLAM AND CELERY SALAD.—Remove skins and black-heads from cold cooked clams. Cut clams into small pieces, season with onion juice, mix with shredded lettuce or celery, and serve on lettuce with French dressing or mayonnaise. Either cooked or raw clams may be used.—Mrs. C. E. Worth, Wheeling, Ill.

CLAM AND GRAPEFRUIT SALAD.—Trim cooked clams, season with salt, paprika, lemon juice and chill. Mix with grapefruit pulp in pieces of equal size, removing the skin and seeds. Pour over a French dressing, made with lemon juice, and serve in the grapefruit shells, lined with lettuce.—Mrs. C. J. Canthorn, Wilmette, Ill.

CLUB SALAD.—Chop fine 2 boiled potatoes, 2 artichoke bottoms, 12 mushrooms and 2 truffles. Add 1 stalk of celery, cut fine, 12 shrimps, a cup of cooked asparagus tips, a pinch each of minced chervil and parsley, and 3 red Spanish peppers. Cooked oysters, sliced olives, and fillets of anchovies may be added. Marinate in French dressing, and serve very cold, with mayonnaise.—Mrs. D. C. Daniels, Arlington Heights, Ill.

COMBINATION SALAD.—Shred very fine 1 small, firm head of white cabbage; cut 4 tart apples in dice-shaped pieces; 6 cold, firm cooked potatoes cut the same; $\frac{1}{2}$ cup of English walnuts cut in small pieces; 1 teaspoon of finely chopped white onion. Toss well together with 2 silver or wooden forks (steel will cause the apples to turn dark) and pour over this some mayonnaise dressing. Place the salad on ice about 1 hr. before using. Serve on lettuce leaves.—Mrs. E. D. Kelley, Winnetka, Ill.

A COOKING SCHOOL SALAD.—Shred and soak a cabbage. Peel a tomato, cut it into halves and press out the seeds, then chop it fine. Remove the seeds from a pepper and cut it into fine shreds. At serving time, drain and dry the cabbage. Pare and slice 1 tart apple. Put a layer of the cabbage in the bottom of the salad bowl, then a little apple, a sprinkling of tomato, pepper, 1 tablespoon of chopped onion, then another layer of cabbage, and continue. Baste carefully with the dressing, and mix thoroughly.—Mrs. D. C. Daniels, Arlington Heights, Ill.

CORN SALAD.—Mix any cold cooked corn with salad dressing, add any cold vegetables, meat, fish or fowl to suit taste; garnish with sliced hard-boiled eggs; serve on lettuce.—Mrs. F. C. Winter, Winnetka, Ill.

VARIATION I.—Cooked sweet corn cut from cob, and young, tender shelled peas, are all available to make up into salads, to suit foods at hand and as judgment and ideas select for proportions.—Mrs. L. C. Crawford, 1003 S. 3rd Ave., Maywood, Ill.

CRAB SALAD.—Flake cooked crab meat, mix with salad dressing, and serve. For variety, mix with lemon juice, minced parsley, chives, celery, chopped hard-boiled eggs, capers, olives.—Mrs. A. C. Christy, Glen View, Ill.

VARIATION I.—Fry soft-shell crabs, and serve cold on lettuce with salad dressing or tartar sauce.—Mrs. A. C. Christy, Glen View, Ill.

VARIATION II.—Combine 1 pt. of crab meat, 2 stalks of celery, cut fine, 1 hard-boiled egg, chopped fine, and 1 tomato, cut into small pieces; season with salt, pepper and vinegar; thoroughly mix and place in a salad-bowl, garnishing it with crisp leaves of lettuce; dress with mayonnaise dressing.—Mrs. C. J. Jeffries, Winnetka, Ill.

CRAB AND CELERY SALAD.—Shred 2 heads of lettuce and a bunch of celery and put into a bowl. Mash the hard-boiled yolks of 6 eggs to a smooth paste with oil, adding a teaspoon of dry mustard. Add the yolks and whites of 2 eggs, beaten separately, and thin the mixture with lemon juice and vinegar. Mix thoroughly, seasoning with salt and cayenne. Mix a can of deviled crab meat with the dressing and lay upon the lettuce and celery. Mix thoroughly in serving.—Mrs. C. E. Worth, Wheeling, Ill.

CRAB AND TOMATO SALAD.—Remove meat from hard-shelled crabs; there should be 1 cup. Add $\frac{3}{4}$ cup of celery, cut in small pieces, and 6 small tomatoes, peeled, chilled, and cut in quarters. Moisten with mayonnaise. Serve on lettuce leaves and garnish with mayonnaise, curled celery, and small pieces of tomato.—Mrs. C. J. Canthorn, Wilmette, Ill.

CREOLE SALAD.—Season a pt. of hot boiled rice with salt, pepper and cayenne, and add 3 green peppers, 3 boiled beets, and

an onion, minced separately. Serve very cold with French dressing.—Mrs. W. H. Willis, Glencoe, Ill.

CRESS SALAD.—Mix crisp cress with salad dressing, add choice of the following: pepper grass, chervil, mustard leaves, nasturtium blossoms, sliced tomatoes, cucumbers, onion, shredded green pepper, celery, shredded lettuce, endive, sour apples, grapefruit, lemon or orange pulp. Garnish with hard-boiled eggs.—Mrs. L. C. Crawford, 1003 S. 3rd Ave., Maywood, Ill.

VARIATION I.—Remove all bruised or wilted leaves of water cress, and with the fingers break them into 2-inch lengths. Lay the cress in a salad bowl, chop 1 young spring onion very fine, strew it over the cress, add a plain dressing, and serve. If the cress is short, it need not be broken.—Mrs. D. E. Allen, 423 9th St., Wilmette, Ill.

CRESS AND CELERY SALAD.—Crisp $\frac{1}{2}$ bunch lettuce in cold water. Cut 1 large bunch of celery into 2-inch lengths and cut 6 or 8 $\frac{1}{2}$ -inch slits in both ends of each strip. Throw the celery into cold water, let it remain 1 hr., or until the edges curl up. Rub a small salad bowl with a bit of onion, line with cress, arrange the celery in the cress-lined bowl, garnish with bits of nuts and chopped pimento. Pour the French dressing over all just before serving.—Mrs. F. C. Winter, Winnetka, Ill.

CRESS, CELERY AND WALNUT SALAD.—Arrange a wreath of watercress upon a serving dish. Inside this, place some fine-cut celery, and in the center pile some meats of English walnuts, sliced thin. Garnish with sprays of curled celery. Sprinkle with salt and pepper, mix thoroughly, and dress with oil; then mix again, add half as much vinegar as oil, mix once more and serve.—Mrs. F. C. Winter, Winnetka, Ill.

CRESS AND DANDELION SALAD.—The dandelions should be fresh and young. Wash the leaves carefully, and drain well. Arrange them in a salad bowl with an equal quantity of cress. A few thin slices of onion will add much to the salad, over which should be poured a French dressing.—Mrs. L. C. Crawford, 1003 S. 3rd Ave., Maywood, Ill.

CRESS AND EGG SALAD.—Dress a bunch of cress with oil, vinegar, salt and pepper. Cut the whites of 2 hard-boiled eggs

into eighths, lengthwise, and arrange them on the cress to simulate the petals of a flower. Press a star of mayonnaise dressing in the center of the petals. Pass an egg yolk through a sieve and arrange around the dressing. Send to the table in this form, but toss together when serving.—Mrs. Frank Mullins, Franklin, Ill.

CUCUMBER SALAD.—Slice cucumbers thin and soak in cold water, drain and dry. Mix with salad dressing or with thick sour cream, highly seasoned with black pepper. If the flavor of garlic is desired, rub a salad bowl with cut garlic, fill with thinly sliced cucumbers and sprinkle with any of the following ingredients, covering with another layer of cucumbers and dressing on top: Minced chives, grated onions, lemon juice, cress, celery, mushrooms, chopped hard-boiled eggs, Spanish onion, tomatoes, chopped olives.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—Soak 1 tablespoon of gelatin in $\frac{1}{2}$ cup of cold water. Add to 3 tablespoons of vinegar, 1 cucumber, chopped fine, salt and pepper to taste. Pour over the gelatin and cook until it is dissolved. Mould and serve with mayonnaise dressing.—Mrs. Frederic Sharp, 700 S. 3rd Ave., Maywood, Ill.

VARIATION II.—Select fresh, crisp, green cucumbers. Pare, throw them into cold water for $\frac{1}{2}$ an hr. Cut into thin slices, soak in fresh, very cold water for an hr., drain, cover with French dressing, and serve at once. Do not add salt to the water, but, if convenient, add a piece of ice. Cucumbers, wilted, are perhaps the most indigestible of all vegetables.—Mrs. C. E. Jefferson, 505 S. 5th Ave., Maywood, Ill.

FRENCH CUCUMBER SALAD.—Peel 3 cucumbers and cut into halves lengthwise, taking out the seeds. Place in ice-cold water for 1 hr. Chop 1 pt. of watercress and mix with 3 peeled chopped tomatoes. Add $\frac{1}{2}$ teaspoon of onion juice, $\frac{1}{2}$ to $\frac{3}{4}$ of a teaspoon of salt and a dash of cayenne pepper. Dry the cucumbers in a napkin, fill them with the mixture and lay on lettuce leaves. Squeeze over the filling the juice of 1 lemon, 1 tablespoon of olive oil, and serve at once.—Mrs. E. D. Kelley, Winnetka, Ill.

VARIATION I.—Peel 4 cucumbers and slice thin layers lengthwise until the seeds are reached. Place a layer of cucumber slices in a dish, sprinkle with a layer of salt. Repeat until all

sliced cucumbers are used. Allow to stand for several hours on the ice. When ready to use remove cucumbers from the liquid, spread on a towel and wipe dry. Place in a bowl and add, alternately, $\frac{1}{2}$ cup of sweet cream and $\frac{1}{4}$ cup of vinegar. Serve on head of lettuce or cress.—Mrs. F. C. Winter, Winnetka, Ill.

CUMQUAT SALAD.—Mix sliced cumquats with crisp lettuce or endive and serve with French dressing made with lemon juice or with mayonnaise made without mustard. Finely cut celery may be added, if desired. Garnish with celery tips.—Mrs. Robert Randall, 908 S. 8th Ave., Maywood, Ill.

CURRENT SALAD.—Mix currants with mayonnaise dressing and serve on lettuce with game.—Mrs. Robert Randall, 908 S. 8th Ave., Maywood, Ill.

DAISY SALAD.—Cut the whites of 8 hard-boiled eggs into rings and mix the yolks with 1 pt. of good mayonnaise dressing. On a platter arrange 16 lettuce leaves in a circle so that every 2 will be in round or cup-like shape. On these cups arrange the egg rings to simulate daisy petals, and heap the yolks in the center.—Mrs. D. E. Allen, 423 9th St., Wilmette, Ill.

VARIATION I.—Arrange upon platter in center of leaves of lettuce $\frac{1}{2}$ of a ripe tomato. Take the white of 1 hard-boiled egg and cut with scissors into thin strips in the form of daisy petals and lay upon the tomatoes. Put yolks through a potato ricer and pile in centers.—Mrs. Jas. M. Northcott, 807 Forest Ave., Wilmette, Ill.

DANDELION SALAD.—Select the young green leaves of dandelions; wash, throw them into cold water; drain, dry, and serve with French dressing.—Mrs. May C. May, Mayfair, Ill.

VARIATION I.—Wash thoroughly in 3 waters fresh white dandelion leaves; drain, and place in a salad-bowl. Mix thoroughly a pinch of salt, $\frac{1}{2}$ pinch of pepper and 1 tablespoon of vinegar, and add 1 of oil. Pour over the salad, and serve.—Mrs. E. D. Kelley, Winnetka, Ill.

HOT DANDELION SALAD.—Wash fresh dandelion in several waters, drain, and arrange in a salad-bowl; season with salt and pepper. Break 2 slices of bacon and fry until done, and add

the fat and all to the salad. Let 2 tablespoons of vinegar heat, and pour it over the salad, and serve.—Mrs. C. J. Jeffries, Winnetka, Ill.

DE JOHN'S SALAD.—Pare 6 Bartlett pears, care being taken not to remove stems. Cut in thin slices, and serve in original shapes on lettuce leaves with French dressing.—Mrs. W. H. Willis, Glencoe, Ill.

DEVONSHIRE SALAD.—Choose soft, yet firm curd of cottage cheese, season with salt, pepper and cayenne, and serve on lettuce with mayonnaise. Garnish with nasturtiums.—Mrs. W. H. Willis, Glencoe, Ill.

AFTER-DINNER SALAD.—Pare and cut into $\frac{1}{4}$ -inch dice some rich, tart apples, and mix with hickory-nut meats. Lay on top of tossed-up watercress, and serve with French dressing.—Mrs. E. D. Kelley, Winnetka, Ill.

DOMINION SALAD.—1 teaspoon of onion, chopped fine, 5 cold boiled potatoes, 3 hard-boiled eggs, chopped, and the tender leaves of 2 heads of lettuce, leaving out enough of the inner leaves to line the salad-bowl. Pour over salad dressing and mix gently.—Mrs. E. D. Kelley, Winnetka, Ill.

DUCK SALAD.—Cut the meat from a cold duck into thin strips or into cubes, marinate with salt and pepper and 3 portions of oil to 2 of sour orange juice. After standing some hours, drain and mix with half the quantity each of orange sections, freed from seeds and membrane, and bits of celery; garnish with mayonnaise and half slices of orange, from which the peeling has not been removed.—Mrs. Chris. Worthington, Des Plaines, Ill.

VARIATION I.—Take thin slices of cold cooked duck or cut it in dice, season with oil, lemon or orange juice, and mix with celery or bits of orange, freed from seeds and membrane. Serve with salad dressing and garnish with lettuce leaves and orange slices. Diced carrots and beets and onion juice may be added, if desired.—Mrs. Joseph King, Kenilworth, Ill.

DUMAS SALAD.—Put into a salad-bowl 1 anchovy and an equal quantity of tunny. Mash to a smooth paste with the yolk of

a hard-boiled egg, a tablespoon of oil, and a little French dressing. Chop fine the white of a hard-boiled egg and a small pickle, add a few stalks of chervil, a little soy, and a wineglass full of white wine vinegar. Add a few slices each of boiled potato, turnips and beets, seasoning with salt and pepper. Mix thoroughly, and serve very cold.—Mrs. W. H. Willis, Glencoe, Ill.

SALAD A LA DUMAS.—Cut into dice cooked beets, potatoes, pickles and raw tomatoes. Serve with French dressing, mixed with powdered egg yolks and seasoned with anchovy essence. Serve on lettuce, sprinkled with chopped hard-boiled eggs, chervil, beets, chives and tarragon.—Mrs. Joseph King, Kenilworth, Ill.

DUTCH SALAD.— $\frac{1}{2}$ head of cabbage, shredded, 1 onion, chopped fine, 1 head of celery, $\frac{1}{2}$ lb. of extra fine bacon, cut in dice, about 1 cup of vinegar. Put the bacon in a frying-pan, keep shaking it over a hot fire until brown, add vinegar, let boil and pour over cabbage, etc., and serve.—Mrs. Robert P. Bruce, 405 S. 11th Ave., Maywood, Ill.

EAST INDIA SALAD.—Work 2 10-cent cream cheeses until smooth. Moisten with milk and cream, using equal parts. Add $\frac{1}{2}$ cup of grated Young America cheese, 1 cup of whipped cream, and $\frac{3}{4}$ tablespoon granulated gelatin soaked in 1 tablespoon of cold water and dissolved in 1 tablespoon of boiling water. Season highly with salt and paprika, and turn into a border mould. Chill, remove from mould, arrange on lettuce leaves, fill center with lettuce leaves, and serve with curry dressing.—Mrs. D. E. Allen, 423 9th St., Wilmette, Ill.

EGG SALAD.—Take the required number of cold, hard-boiled eggs, slice thin, and lay on lettuce leaves or run the whites and yolks separately through a food press and place a layer of the whites on the lettuce leaves and then a layer of yolks, and cover with salad dressing.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

VARIATION I.—Eggs boiled hard, take the yolks out whole and chop the white with some lettuce. Put the yolks through a vegetable press and sprinkle over whites and lettuce. Serve with salad dressing.—Mrs. D. E. Allen, 423 9th St., Wilmette, Ill.

EGG AND TOMATO JELLY SALAD.—Cook a pt. of tomatoes, a bay leaf, a slice of onion, and a stalk of celery 15 minutes; add $\frac{1}{4}$ package of gelatin, softened in $\frac{1}{4}$ cup of cold water, then strain. Chill 4 cups. Press $\frac{1}{2}$ a cooked egg, dipped in liquid gelatin, against the side of each cup; when set, fill with the jelly. Unmold on shredded lettuce, dressed with French dressing. Serve with mayonnaise.—Mrs. C. J. Canthorn, Wilmette, Ill.

EGG-PLANT SALAD.—Cut cold boiled egg-plant into dice and serve with crisp lettuce and French dressing.—Chopped chervil or parsley may be sprinkled over it.—Mrs. Frank Mullins, Franklin, Ill.

ENDIVE AND EGG SALAD.—Arrange a head of well-washed and dried endive on a salad dish with the blanched leaves in the center. Dispose about the blanched heart 4 hard-boiled eggs, cut lengthwise into quarters. Mix $\frac{1}{2}$ a teaspoon of salt, a teaspoon of paprika and 6 tablespoons of oil. Stir in gradually 3 tablespoons of vinegar. Pour over the endive and egg, or use a good French dressing. Pass together when serving.—Mrs. F. A. Lester, Essex Rd., Kenilworth, Ill.

FARMERS' SALAD.—In spring and early summer, the tender plant of dandelions make a most appetizing and wholesome salad. Pick over and wash carefully, lay in ice-cold water 4 hrs. to become crisp. Break coarsely and serve with bacon dressing. Fresh made cottage cheese, salt, pepper, vinegar and young onions may be added.—Mrs. D. C. Daniels, Arlington Heights, Ill.

FETTICUS SALAD.—Wash 2 cups of fetticus and dry leaves well, add preferred dressing, sprinkle with 1 teaspoon of grated onion.—Mrs. Chris. Worthington, Des Plaines, Ill.

FISH SALAD.—Mix any kind of cold fish with pickled gherkins, or any other kind of green pickle. Garnish with slices of lemon and some parsley.—Mrs. Robert Appleton, 1128 Center Ave., Wilmette, Ill.

WHITE-FISH SALAD.—Flake cold cooked white-fish, season with French dressing, and serve on lettuce with mayonnaise, to which a mashed sardine has been added. Garnish with sliced cucumbers or cubes of cucumber aspic. Finely cut cabbage or celery may be added.—Mrs. A. C. Christy, Glen View, Ill.

FROGS' LEGS SALAD.—Shred cooked frogs' legs and mix with shredded lettuce or celery. Serve on watercress or lettuce, garnishing with sliced lemon and hard-boiled eggs.—Mrs. Allan George, Park Ridge, Ill.

FRUIT SALAD.—Mix together in quantities desired grapefruit, cut in small pieces, grapes, peeled and seeded, and pineapple, diced. Serve with salad dressing to which an equal quantity of whipped cream and a teaspoon of sugar has been added.—Mrs. D. C. Everitt, 207 S. 6th Ave., Maywood, Ill.

VARIATION I.—Dice pineapple and tart apples, peel and seed white grapes in quantities desired, mix with white cherries, and serve with salad dressing.—Mrs. D. C. Everitt, 207 S. 6th Ave., Maywood, Ill.

VARIATION II.—Mix together in quantities desired, diced, tart apples, chopped celery, oranges, cut in small pieces, and white salad dressing. Sprinkle chopped nuts over top.—Mrs. D. C. Everitt, 207 S. 6th Ave., Maywood, Ill.

VARIATION III.—For each individual salad 1 slice pineapple, 1 slice orange, and candied cherries are necessary. Arrange upon each plate a crisp leaf of lettuce, upon the lettuce a slice of pineapple, upon the pineapple a slice of orange, and upon the orange, halved candied cherries. Serve either fruit salad dressing, mayonnaise or French dressing with the salad.—Mrs. Helen Williams, 6032 Ellis Ave., Chicago, Ill.

VARIATION IV.—Slice fine 3 apples, 2 bananas, $\frac{1}{2}$ bunch of celery, 5c walnuts, pinch of salt, 1 tablespoon of sugar. Serve with salad dressing, whiten with whipped cream.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

VARIATION V.—Into each cup put 3 canned or fresh strawberries, some grated pineapple, a teaspoon each of orange pulp and grapefruit, a little syrup from preserved ginger, 1 tablespoon of lemon juice, and a little sugar. Fill up the cup with Maraschino cherries. Set on the ice until very cold. Eat from the cups.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

VARIATION VI.—Peel 1 pineapple or use the contents of 1 can, shred it in small pieces with a silver fork; peel and slice thin

6 bananas, and peel, tear into sections, and seed 4 sour oranges. Arrange in a crystal dish in layers, sprinkling sugar between; then squeeze over the whole 1 large lemon. Stand in ice box 3 hrs. Serve with or without fruit salad dressing, to taste.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

VARIATION VII.—Soak a box of gelatin in 2 cups of cold water over night; add 2 cups sugar, the juice of 2 lemons and bring to a scald; add 1 can of shredded pineapple, 3 oranges, 6 bananas, and candied cherries to taste. Serve in lemonade cups with whipped cream on top; a salad dressing may be made with the cherry juice to serve with it. This makes 4 pts.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

VARIATION VIII.—Cut Malaga grapes in halves and remove seeds; to 1 lb. of grapes use 2 small apples, cut in dices, $\frac{1}{2}$ cup of cut celery, 2 bananas, scraped and cut in small pieces, after quartering them, then mix with salad dressing and serve on lettuce.—Mrs. Florence Davies, 426 S. 18th Ave., Maywood, Ill.

VARIATION IX.—Take the inside out of a grapefruit, notch the edge of the shells and fill with the following sliced fruit: 1 banana, 2 oranges, $\frac{1}{2}$ qt. of pineapple, $\frac{1}{2}$ pt. of cherries, $\frac{1}{4}$ lb. of blanched almonds, juice of 1 lemon, 2 tablespoons of powdered sugar. Serve with a dressing made of the juice of the cherries.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

VARIATION X.—If different kinds of fruits are used cut, dice or chop, and let stand together, as the juices drain out the flavor of one permeates the other; drain off the juices just before serving. Always use an equal part of whipped cream and a little bit of sugar with any kind of salad dressing for a fruit salad, and do not mix with dressing until just ready to serve.—Mrs. D. C. Everitt, 207 S. 6th Ave., Maywood, Ill.

TROPICAL FRUIT SALAD.—Peel and slice 6 large oranges; peel and split 6 large bananas into pieces $\frac{1}{4}$ inch thick. Pare and slice 12 peaches and cut into halves and remove the seeds from 2 lbs. of large Malaga grapes. Mix all these fruits together and sprinkle with powdered sugar to taste. Set on the ice until thoroughly chilled. Just before serving beat the whites of 4 eggs,

stiff, with $\frac{1}{2}$ cup of powdered sugar. Spread this meringue over the top of the fruit and serve.—Mrs. Wm. Kies; Abbotsford Rd., Wilmette, Ill.

GAME SALAD.—Mix together equal quantities of finely sliced celery and chopped, raw, sour apples; serve dressed with mayonnaise dressing as an accompaniment to game, or mix with an equal quantity of any kind of cold left-over game.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

GARDEN SALAD.—With the heart of a head of lettuce mix 1 handful of sorrel, 1 teaspoon of chopped chives, 2 sprigs chervil, 4 tarragon leaves or tarragon vinegar. Serve with dressing.—Mrs. D. C. Daniels, Arlington Heights, Ill.

GOOSE SALAD.—Mix diced cooked goose with shredded celery, bits of sour apple; season with a bit of sage, if desired. Sliced potatoes and chopped chives may be added, if liked. Garnish with hard-boiled eggs.—Mrs. Wm. Kies, Abbotsford Rd., Kenilworth, Ill.

GRANADA SALAD.—Wash and drain heads of chicory, and arrange in a mound in the middle of a dish. Peel rather large tomatoes, divide in sections, and place them around the chicory. Cut cold hard-boiled eggs in halves, scoop out the yolks, be careful not to break the whites, and put them in the mortar and pound to a paste. Fill the whites with the paste and arrange them around the tomatoes. Season the mixture with salt and pepper; pour over the salad some mayonnaise dressing. Serve at once.—Mrs. C. J. Jeffries, Winnetka, Ill.

GRAPE SALAD.—Remove the stem, wash and take out the seeds of large white or light green grapes with tender skin, taking care to preserve the shape of the grape. Fill the grapes with any nuts—pecan, hickory, etc. Let cool, arrange on plates and spread over a generous amount of mayonnaise. Serve at once.—Mrs. Robert S. Appleton, 1128 Centre Ave., Wilmette, Ill.

HALIBUT SALAD.—Flake or chop cold halibut and lay on lettuce leaves; cover with sardines. Pour over a salad dressing and garnish with sliced cucumbers or cucumber shells filled with mayonnaise, hard-boiled eggs or cubes of aspic jelly and bits of boiled lobster.—Mrs. A. C. Christy, Glen View, Ill.

HAM OR TONGUE SALAD.—Arrange thin slices of ham upon a platter with a bed of lettuce under it. Cover with slices of hard-boiled eggs. Boiled tongue can be used in the same way. —Mrs. C. J. Jeffries, Winnetka, Ill.

BELGIAN HARE SALAD.—Clean and singe the hare, cut it into 3 pieces, put them into a kettle; add slices of onion, a bay leaf, and cover with boiling water; boil rapidly for 5 minutes, then simmer gently for 1½ hrs. Cool and remove the meat, cube it and mix with an equal quantity of diced celery; add nuts, if liked, and serve on lettuce with dressing.—Mrs. E. D. Bennett, Bartlett, Ill.

HARVARD SALAD.—Make lemon baskets by cutting pieces from each lemon, leaving what remains in shape of basket with handle, remove pulp from baskets and pieces, and keep baskets in ice box until ready to fill. With a small wooden skewer make an incision in center of each handle and insert a small sprig of parsley. Fill baskets with equal parts of cold cooked sweetbread and cucumber, cut into small cubes, and ¼ the quantity of finely cut celery, moistened with cream dressing. Pare round red radishes as thinly as possible, and finely chop parings. Smooth top of baskets with chopped parings, the remaining half with finely chopped parsley. Arrange red and green baskets alternately on serving dish, and garnish with watercress.—Mrs. W. H. Willis, Glencoe, Ill.

HERRING SALAD.—Take 6 pickled herrings, remove skin and bones, add 6 stalks of crisp celery, 6 apples, 3 hard-boiled eggs, meat of ¼ lb. English walnuts; chop these ingredients and add paprika, capers, and last sufficient mayonnaise to make proper consistency.—Mrs. N. Williams, 4548 Prairie Ave., Chicago, Ill.

VARIATION I.—Soak over night 6 milch herrings. Remove the skin and bones and rub the milch through a sieve, moistening with vinegar. Chop fine ½ lb. of cold roast veal, 2 cups of peeled and sliced sour apples, 1½ cups of pickled beets, ¼ cup of onions, ½ cup of pickles; add 2 stalks of celery, chopped, ½ cup of boiled potatoes, and 1 cup of almonds. Add the milch, 2 tablespoons each of grated horseradish and parsley, and 1 cup each of sugar and vinegar. Mix thoroughly and garnish with sardines, pickles,

hard-boiled eggs, beets, olives and parsley.—Mrs. A. C. Christy, Glen View, Ill.

VARIATION II.—8 herrings, 1½ lb. veal, ½ of a pickled tongue (beef), 6 apples, 6 potatoes, 5 onions, pepper and vinegar, mixed. Chop everything separately.—Mrs. C. J. Jeffries, Winnetka, Ill.

VARIATION III.—Soak 4 herrings in cold water 24 hrs. Remove the skin and bone and chop fine; add 1 chopped onion, 3 large, chopped apples, vinegar to suit taste, a pinch of pepper, 1 teaspoon cream, and chopped pickles or beets.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

HINDOO SALAD.—Arrange 4 slices of tomato on a bed of shredded lettuce. On 2 of the slices pile shaved celery, on the opposite slices, finely cut watercress. Garnish with small pieces of tomato shaped with circular cutter, and serve with French dressing.—Mrs. W. H. Willis, Glencoe, Ill.

HUNGARIAN SALAD.—Mix equal parts shredded fresh pineapple, bananas, cut in pieces, and sections of tangerines, and marinate with French dressing. Fill banana skins with mixture, sprinkle generously with paprika, and arrange on lettuce leaves.—Mrs. W. H. Willis, Glencoe, Ill.

IMPERIAL SALAD.—Cook green asparagus tips 1 inch in length in salted water; drain and lay in a bowl, season with salt, pepper, oil and vinegar; cut some cooked truffles 1 inch long and season same as the asparagus. ½ hr. later lay them on a sieve to drain well, and then add to the asparagus and mix with myonnaise.—Mrs. E. D. Kelley, Winnetka, Ill.

ITALIAN SALAD.—Slice thin 2 peeled, seedless oranges, cutting crosswise with a very sharp knife. Arrange on head-lettuce leaves, and serve on salad dressing.—Mrs. W. H. Willis, Glencoe, Ill.

JAPANESE SALAD.—Mix 1 cup of boiled rice with 1 grated onion, and pour over while hot French dressing. Stand aside to cool. This salad is never served ice cold. Garnish the dish with the crisp lettuce leaves. Turn the rice in the center. Press into the rice 1 box of sardines, carefully drained from the oil; or 2

marine herrings, the backbone removed and the flesh of the fish cut into strips. Baste the rice and lettuce with salad dressing. Dust with chopped parsley and send at once to the table. In the spring the Japanese garnish this with chopped chives, in the winter with shreds of raw beet. To make these shreds, pare the beet and then cut it around and around as you would an apple. Roll the strip back in the same form, like a compact beet, shave it down into shreds and soak in ice water for 30 minutes; drain, shake, and put them lightly over the rice.—Mrs. D. E. Allen, 429 9th St., Wilmette, Ill.

JARDINIERE SALAD.—Use diced cooked carrots, okra, beets, cauliflower, turnips, peas, potatoes, beans and asparagus tips, any or all, with lettuce or cress. Sprinkle with minced fine herbs, if desired, and serve on lettuce with French dressing or mayonnaise.—Mrs. W. H. Willis, Glencoe, Ill.

JUNO SALAD.—Cream 1 Neufchatel cheese, $\frac{1}{4}$ cup chopped walnuts and 1 pimento, and form into small balls, place on beds of cress, and cover with $\frac{1}{3}$ cup of French dressing.—Mrs. F. C. Winter, Winnetka, Ill.

LAMB SALAD.—Mix diced or chopped cold lamb, and add to chopped capers, a little mint, potatoes, chopped, boiled beef and capers or pickles, and salad dressing.—Mrs. C. E. Jefferson, 505 S. 5th Ave., Maywood, Ill.

VARIATION I.—Steep a bunch of mint in a cup of water and strain over a tablespoon of soaked gelatin. Keep warm over boiling water until dissolved, and add a few drops of lemon juice, and salt and cayenne to season. Put into a mould with alternate layers of cold cooked lamb, sliced; cool, turn out, and serve with mayonnaise. Or, mix diced cooked lamb and potatoes with mayonnaise, and garnish with the mint jelly, cut into cubes.—Mrs. Clark Mason, Bensenville, Ill.

LAMB AND GREEN PEA SALAD.—Break, wash and drain lettuce leaves and put them into a salad bowl. Chop some cold remains of roast lamb or other cold meat, spread it over the top of the lettuce, and pour on top a cup of cooked cold peas. Make a plain salad dressing with oil, vinegar, and season with pepper

and salt. Pour the dressing over the salad, and serve.—Mrs. Wm. S. Kies, Abbotsford Rd., Kenilworth, Ill.

LAMB'S QUARTER SALAD.—Wash and dry the leaves of fresh lamb's quarter, line the salad bowl and cover with any left-over vegetable, meat, fowl, or fish desired. Add salad dressing, cover with another layer of lamb's quarter, garnish with hard-boiled eggs and nasturtium leaves. Serve with salad dressing.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

LENTEN SALAD.—1 cup of apples, crisp and cold, 1 cup of celery, crisp and white, 1 cup of Malaga grapes, 1 cup of pecan meats, $\frac{1}{2}$ cup of sliced bananas; cover with mayonnaise dressing; prepare the last thing before serving, as the fruit discolors by standing.—Mrs. E. D. Kelley, Winnetka, Ill.

VARIATION I.—Cut 2 pts. of celery in $\frac{1}{2}$ -inch pieces, splitting each piece lengthwise; cut 1 pt. of tart apples in small cubes; sprinkle a pinch of cayenne pepper; dissolve 1 spoon of sugar in 2 tablespoons of lemon juice, 1 teaspoon of chopped parsley. Add this to the apple and celery; toss up with mayonnaise. Add 1 small tablespoon of Parmesan cheese. Serve on lettuce.—Mrs. E. D. Kelley, Winnetka, Ill.

VARIATION II.—Line the bottom of the salad dish with crisp lettuce leaves. Fill the center of the dish with cold boiled or baked fish, cut into pieces, and pour over it a pt. of mayonnaise dressing. Garnish with rings of hard-boiled eggs.—Mrs. D. C. Daniels, Arlington Heights, Ill.

LETTUCE AND ONION SALAD.—Place a lettuce leaf on each salad plate. Slice 2 small Spanish onions very thin and place upon the lettuce. Pour $\frac{1}{2}$ cup of French dressing over the salad, when ready to serve. Serve with celery cheese stick.—Mrs. F. C. Winter, Winnetka, Ill.

LETTUCE AND RADISH SALAD.—Place between leaves of curly headed lettuce 6 radishes which have been washed, scraped, and cut in thin slices. Garnish with round radishes cut to represent tulips. Serve with French dressing.—Mrs. John Ward, 6639 Union Ave., Chicago, Ill.

LETTUCE AND VEAL SALAD.—Cut $\frac{1}{2}$ lb. cold boiled veal into strips 1 inch long, sprinkle with salt and pepper; shred a head of lettuce and chop 2 boiled eggs, not too fine, and mix together with salad dressing.—Mrs. C. E. Worth, Wheeling, Ill.

LETTUCE SALAD.—Mix 2 heads of lettuce, $\frac{1}{2}$ cup of vinegar, salt and pepper, and chopped white of an egg together in a bowl, and sprinkle minced yolk on top. Serve at once. A vinaigrette dressing makes a nice accompaniment to head lettuce.—Mrs. H. C. Waack, 5435 Ellis Ave., Chicago, Ill.

LIVER SALAD.—Dice or chop cold cooked liver with an equal quantity of finely cut celery and shredded cabbage. Mix with salad dressing, and garnish with olives.—Mrs. J. H. Wichmann, 5069 N. Lincoln St., Chicago, Ill.

LOBSTER SALAD.—Drain thoroughly 1 can of lobster, and remove every particle of shell, break the meat apart with a silver fork, but not too fine, 2 hard-boiled eggs, chopped fine, wash carefully a large head of lettuce, wring a muslin cloth out of cold water, and lay the leaves in this. Keep in a cold place till ready to serve; put a layer of them in a salad dish, then a layer of the lobster, a little of the hard-boiled egg, salt and pepper, pour over the salad dressing, then another layer of lettuce, lobster, etc., till all is used, pouring dressing over the top. Do not stir. It must not be prepared until ready to serve.—Eloise Jennings, Winnetka, Ill.

VARIATION I.—Pick the meat from the body of a lobster, take out the tail part in one piece, and cut it, with the contents of the claws, into $\frac{1}{4}$ -inch slices. Chop the whites of 2 hard-boiled eggs small, and rub the yolks through a hair sieve. Do the same with the spawn or coral of the lobster, but mix the soft part and any bits with the sauce. Pour the sauce into the bowl, put in a layer of shredded lettuce, and place the slices of lobster, with quartered hard-boiled eggs, and interspersed with sliced beet and cucumber, on the top. Repeat in the same manner until the bowl is full, sprinkling the egg and coral over and between the layers. Before serving, pour some mayonnaise sauce over the top. Crab can be used in the same manner.—Mrs. C. J. Jeffries, Winnetka, Ill.

VARIATION II.—Cut the lobster into dice and season with 2 tablespoons each of vinegar, and oil, 1 teaspoon of salt and a little pepper, and let it stand in a cool place for an hr. Line the salad bowl with crisp lettuce leaves. Mix the lobster thoroughly with mayonnaise, and place it on the lettuce. Serve with toasted crackers and cheese.—Mrs. C. J. Jeffries, Winnetka, Ill.

MACARONI SALAD.—Break into inch pieces 1 lb. of macaroni, and put into boiling salted water, and cook for 20 minutes. Strain through a colander and immerse in cold water to insure against becoming pasty. Boil until hard 6 eggs, chop up the yolks finely, saving the whites for garnish. Cut into tiny cubes $\frac{1}{2}$ cup of cheese, and 1 large green pepper, mix all together with macaroni, and turn upon a bed of lettuce. Over the whole pour 1 pt. of slightly salted whipped cream, with a light sprinkling of grated cheese, and serve.—Mrs. C. Carson, 205 S. 5th Ave., Maywood, Ill.

MACEDOINE SALAD.—Cut fine an equal quantity of cold cooked vegetables—peas, turnips, beets, beans and potatoes. Add a little minced onion, cover with salad dressing, mix lightly, and serve cold.—Mrs. E. D. Kelley, Winnetka, Ill.

MACKEREL SALAD.—Drain and rinse a can of mackerel, removing skin and bone. Mix with chopped raw onion and pickles, and serve with French dressing, using the oil drained from the can.—Mrs. A. C. Christy, Glen View, Ill.

MALAGA SALAD.—Remove skins and seeds from white grapes; add an equal quantity of English walnuts, blanched and broken in pieces. Marinate with French dressing. Serve on lettuce leaves and garnish with Maraschino cherries.—Mrs. W. H. Willis, Glencoe, Ill.

MARGUERITE SALAD.—Cut the whites of 6 hard-boiled eggs in rings and put the yolks through a strainer and moisten with a little dressing. Arrange the whites on lettuce leaves and drop the yellow in the center.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

MARSHMALLOW SALAD.—Cut 1 can of pineapple and $\frac{1}{2}$ pound of marshmallows into cubes and mix with 1 cup of pecan

meats. Pour over a salad dressing made with lemon juice and serve on lettuce leaves with brown bread sandwiches.—Mrs. A. R. Thornton, 306 S. 2nd Ave., Maywood, Ill.

MEAT SALAD.—Chicken, turkey, ham, veal—in fact, any boiled meat can be made up into salads. Trim and cut up in small pieces, add lobster and celery, or cabbage, or cucumbers, also cut in small pieces; mix with any preferred dressing, and garnish with lettuce, pickles and hard-boiled eggs.—Mrs. Clark Mason, Bensen, Ill.

MEAT AND POTATO SALAD.—Arrange in alternate layers sliced and diced meat and potatoes, season each layer with minced parsley, onion, and celery or celery seed. Pour salad dressing over, and serve.—Mrs. C. E. Jefferson, 505 S. 5th Ave., Maywood, Ill.

MEXICAN JELLY.—Peel 4 large cucumbers and cut in thin slices. Put in saucepan with 1 cup cold water, bring to boiling point, and cook slowly until soft; then force through a puree strainer. Add $2\frac{1}{2}$ tablespoons granulated gelatin, dissolved in $\frac{3}{4}$ cup boiling water, a few drops onion juice, 1 tablespoon vinegar, a few grains cayenne, and salt and pepper to taste. Color with leaf green, strain through cheesecloth, and mould. After removing from mould, fill space with tomato mayonnaise. Garnish sides of mould with thin slices of cucumber shaped with a small round fluted cutter, and on the center of each slice place a circular piece of truffle. Garnish around base of mould with small tomatoes, peeled, chilled, and cut in halves crosswise. On each slice of tomato place a circular fluted slice of cucumber, and over all a circular piece of truffle. Mayonnaise colored red with tomato puree.—Mrs. W. H. Willis, Glencoe, Ill.

MIXED SALAD.—Dress 1 qt. of shelled shrimps with mayonnaise and prepare $\frac{1}{2}$ doz. boiled potatoes as for salad, also with mayonnaise. Heap the shrimps in a pyramid in the center of a platter and surround them with the 4 or 5 raw potatoes, and finish with a border of 4 or 5 raw tomatoes.—Mrs. D. C. Daniels, Arlington Heights, Ill.

SPECIAL MIXED SALAD.—1 cup each of chopped cucumber, tomato, $\frac{1}{2}$ of apples, $\frac{1}{2}$ of thinly sliced radishes, 2 tablespoons

of German pearl pickled onions; mix with 1 cup mayonnaise, and serve in bowl with lettuce leaves.—Mrs. D. C. Daniels, Arlington Heights, Ill.

MONTE CARLO SALAD.—Remove pulp from 4 large grapefruit, and drain. Add an equal quantity of finely cut celery, and apple. Moisten with mayonnaise, pile on a shallow salad dish, arrange around a border of lettuce leaves, and mask with mayonnaise. Outline, using green mayonnaise 4 oblongs to represent playing cards, and denote spots on cards by canned pimentos or truffles; pimentos cut in shapes of hearts and diamonds, truffles cut in shapes of spades and clubs. Garnish with cold cooked carrot and turnip, shaped with a small round cutter to suggest gold and silver coin.—Mrs. W. H. Willis, Glencoe, Ill.

MUSTARD LEAF SALAD.—Take tender, young mustard leaves, wash, clean, and crisp in cold water. Drain dry, and serve with salad dressing; shredded lettuce, cress, endive, capers, olives or chives may be added, if desired.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

MUTTON SALAD.—Mix dice of cold boiled or roasted mutton with mayonnaise dressing; serve on lettuce leaves or with cress, and garnish with capers. Many prefer the English dressing, as it is flavored with mint, which is always acceptable with mutton.—Mrs. F. A. Lester, Essex Rd., Kenilworth, Ill.

NARRAGANSETT SALAD.—Arrange the cleaned, fine, white center of chicory or endive, with peeled, quartered tomatoes, and serve with 1 tablespoon chopped parsley, $\frac{1}{2}$ teaspoon onion, and 1 finely chopped egg added to French dressing.—Mrs. W. H. Willis, Glencoe, Ill.

NASTURTIUM SALAD.—Use the pods, leaves, flowers, or petals alone, or in combination in the proportions desired, and serve with salad dressing.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

NEUFCHATEL SALAD.—Mash 1 Neufchatel cheese and moisten with milk or cream. Shape into forms the size of robins' eggs. Sprinkle with finely chopped parsley, which has been dried. Arrange in nests of lettuce leaves and garnish with radishes. Serve

with French dressing.—Mrs. L. C. Crawford, 1003 S. 3rd Ave., Maywood, Ill.

NILE SALAD.— $1\frac{1}{2}$ cups cold boiled or roasted chicken cut in cubes. Put $\frac{1}{2}$ cup English walnut in pan, sprinkle sparingly with salt, and add $\frac{3}{4}$ tablespoon butter. Cook in slow oven until browned and thoroughly heated, stirring occasionally; remove from oven and break in pieces. Mix chicken and nuts and marinate with French dressing. Add $\frac{3}{4}$ cup celery, cut in small pieces. Arrange on a bed of lettuce, and mask with the following: Green or Ravigote mayonnaise. Mix 2 tablespoons cooked spinach, 1 tablespoon capers, and $\frac{1}{2}$ cup shallot, finely chopped, 3 anchovies, $\frac{1}{2}$ cup parsley, and $\frac{1}{2}$ cup of watercress. Pound in a mortar until thoroughly macerated, then force it through a very fine strainer. Add to desired quantity of mayonnaise dressing.—Mrs. W. H. Willis, Glencoe, Ill.

SALAD 1907.—Wash 2 good-sized bunches of watercress, and pick from the stems. Stone 1 lb. of Malaga grapes, add to the cress, with 1 cup of chopped pimolas (or stuffed olives) and the same of chopped celery. Pour over all a French dressing, and serve on Romaine leaves.—Mrs. May C. May, Mayfair, Ill.

A NOVEL SALAD.—A delicious and dainty salad is made by laying a slice of canned Hawaiian pineapple on a lettuce leaf. Heat a knife and spread cream or Neufchatel cheese over the pineapple, arrange pointed strips of pimento like the petals of a poinsetta over the cheese; heap mayonnaise in the center and put a stuffed olive on top.—Mrs. Robert Randall, 908 S. 8th Ave., Maywood, Ill.

NUT SALAD.—1 head celery, 1 cup walnuts, 6 or 7 large apples, mayonnaise dressing. Chop celery, nuts and apples. Add mayonnaise mixed with whipped cream. Apples will discolor if cut long before using.—Mrs. D. E. Allen, 423 9th St., Wilmette, Ill.

VARIATION I.—Equal parts of apple, celery and nuts. Cut the apples in eighths, pare and cut from the end in thin slices. Split the celery stalks if they are wide, and then lay several together and shave off in thin crescents. Use almonds, peanuts, pecans, or walnuts. Salted almonds and peanuts may be chopped medium fine, pecans and walnuts crumbled, or chopped. Some prefer to parboil the walnuts and remove the skin; the slight cooking

softens them somewhat. Use equal parts of each, but almost any proportion may be used. Mix with a mayonnaise dressing and serve with or without crisp lettuce. Salt and pepper the mixture well before adding the mayonnaise.—Mrs. Jas. M. Northcott, — Forest Ave., Chicago, Ill.

VARIATION I.—Chop fine equal parts of celery and pecans, English walnuts or hickory nuts, moisten with salad dressing. Select tomatoes of uniform size, not too ripe, peel, scoop out the center, dust with salt, fill with the nut salad, put a teaspoon of salad on top of each one, and a walnut on the top of that. Serve on lettuce. leaf.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

NUT AND CELERY SALAD.—Cut 2 cups of celery in fine shreds in water. Drain and dry, add $1\frac{1}{2}$ cups of hickory-nut meats, broken fine, but not chopped. Serve with French dressing and garnish with watercress.—Mrs. E. D. Kelley, Winnetka, Ill.

NUT SALAD.—Break 1 lb. of English walnut meats in halves, pour over them boiling water and let stand 5 minutes. Remove skins, dry, and let get cold. Arrange the nuts on head lettuce, and serve with either French or mayonnaise dressing.—Eloise Jennings, Winnetka, Ill.

OLIVE SALAD.—Pound 2 anchovies or 1 teaspoon of anchovy paste and add them to French dressing. Stone and chop 24 olives rather fine. Cut a beet and boiled potato into dice. Chop 1 small gherkin. Line a salad bowl with the lettuce leaves; sprinkle over the gherkin or cucumber, then the olives, then the beet and potato; dust with a level teaspoon of salt, a saltspoon of paprika, a saltspoon of white pepper. Chop 2 hard-boiled eggs very fine, and put them over the top of the salad; sprinkle lightly with 4 table-spoons of sherry, pour over the French dressing, toss and serve.—Mrs. Robert Appleton, 1128 Centre Ave., Wilmette, Ill.

ORANGE SALAD.—Peel and cut 4 oranges into small pieces, cover with mayonnaise dressing, and serve on lettuce leaf. This is sufficient for 6 plates. Served with roast turkey, chicken, etc.—Ellen Johnson, 6637 Carpenter St., Chicago, Ill.

VARIATION I.—Pare 4 sweet oranges and strip off all the white skin. Cut into small cubes. Scald a cup of English wal-

nuts; strip off the bitter skin and let them get cold. Skin and seed $\frac{1}{2}$ a cup of Malaga grapes. Mix all these together and lay upon lettuce hearts. Cover with a good French dressing. Set on the ice until it is chilled through before adding the dressing. This, too, should be ice cold and added just before serving. Use a "sweet dressing" sugar to taste and a glass of sherry.—Mrs. Robert Randall, 908 S. 8th Ave., Maywood, Ill.

VARIATION II.—Divide an orange and 2 tangerines into their natural sections, removing seeds and membranes. Mix with 2 sliced bananas, a shredded pineapple, 2 dozen peeled and seeded Malaga grapes, and 2 dozen broken English walnut meats. Arrange on lettuce and pour over mayonnaise dressing, made without mustard, adding a little whipped cream, if desired. Serve ice cold.—Mrs. John Ward, 6639 Union Ave., Chicago, Ill.

VARIATION III.—Mixed sliced oranges with salad dressing, made without mustard, and serve on lettuce leaves or in orange cups, or basket, made from cutting the orange in two crosswise and removing the pulp. The cup filled with salad may be set on a lettuce leaf. Orange salad may be served in banana skins. This salad mixture may be combined in any proportion desired with any or all of the following ingredients: Sliced bananas, broken English walnuts, pineapple, seeded white grapes, Maraschino cherries, Malaga grapes, strawberries, chopped pimentos, finely cut celery, grapefruit, cubes of apple or currant jelly. Serve with a salad dressing made with orange or lemon juice, cider or wine, instead of vinegar; whiten the top with whipped cream.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION IV.—Slice 4 peeled oranges lengthwise, dress with 3 or 4 tablespoons of olive oil and 1 tablespoon of lemon juice. Arrange the slices in a mound upon a layer of lettuce leaves. Dress 1 cup of sliced nut meats with 1 tablespoon of oil, dash of salt, and $\frac{1}{2}$ a tablespoon of lemon juice, and dispose upon the center of the mound. Toss together before serving.—Mrs. J. H. Wichmann, 5069 N. Lincoln St., Chicago, Ill.

ONION AND TOMATO SALAD.—Wipe and cut a few ripe tomatoes into $\frac{1}{4}$ -inch slices; peel and slice very thin a Spanish onion. Arrange the sliced onion and tomatoes in layers in a salad-

bowl and pour over them a plain salad dressing.—Mrs. E. D. Kelley, Winnetka, Ill.

OYSTER SALAD.—Parboil, drain and cool large oysters. Place in a salad-bowl lined with lettuce leaves; add salad dressing and any of the following ingredients desired: Finely cut hard-boiled eggs, minced olives, parsley pickles, capers, shredded lettuce, shredded or cut celery, diced cucumbers, chopped canned mushrooms, chopped pickles, chopped cold meat or fowl. Cover with a few oysters, a little grated horseradish, if liked, stuffed olives, minced parsley, hard-boiled eggs, sliced, minced or yolks powdered and whites shredded or oysters crabs. Oyster salad may be served on cress or endive instead of lettuce.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—Steam 1 qt. of oysters until plump, then throw in cold water and cut into halves. Sprinkle with salt, and mix with 4 heads of celery, cut in pieces. For the dressing: Beat 4 eggs to a cream, add $\frac{1}{2}$ cup of sugar, 1 teaspoon of dry mustard, and 1 of corn starch, made smooth in a little cold water, 1 tablespoon of butter, then add very slowly to prevent curdling, 1 cup of vinegar, a speck of cayenne; cook over steam till thick, stirring all the time; when cold add $\frac{1}{2}$ cup of thick, sweet cream.—Eloise Jennings, Winnetka, Ill.

VARIATION II.—Let 1 qt. of oysters come to a boil in their own liquor, plunge into cold water for a moment to make them plump and white, skim out and drain well, season them with 1 tablespoon of salad oil, mixed with 1 tablespoon of butter, a little salt, pinch of cayenne pepper, and the juice of $\frac{1}{2}$ lemon. When cold put in the ice chest for 1 hr. or so. Set 2 cups of celery, cut in dice shapes, in the ice chest till time to serve. Then mix it with the oysters, add enough of the “mayonnaise dressing” to make it of the right consistency. Never stir the salad with a spoon, but mix carefully with a silver fork.—Eloise Jennings, Winnetka, Ill.

SALAD.—Remove seeds and slice ripe tomatoes, cut celery into inch pieces, whites of hard-boiled eggs, cut in large pieces, cover with salad dressing.—Eloise Jennings, Winnetka, Ill.

VARIATION I.—Put 2 heads of celery, cut into tiny pieces, into a saucepan with a little tender cabbage. Pour over enough boiling water to cover, salt, and boil for 5 minutes. Take out and

put the strained liquor from 1 doz. oysters into a saucepan, boil and skim, add a little vinegar and salt. Put in the oysters, and cook slowly for a few minutes, until done; take out and turn them into a basin to cool; add a little oil and serve.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

PARSNIP SALAD.—Slice cold boiled parsnips and serve on lettuce with mayonnaise or French dressing. Garnish with radishes or cress.—Mrs. Abner Grant, Sherman, Ill.

PEA SALAD.—Drain 1 cup peas, add salt and pepper, 2 hard-boiled eggs, a good-sized head of lettuce. Cover with mayonnaise dressing.—Mrs. Frederic Sharp, 700 S. 3rd Ave., Maywood, Ill.

PEAR SALAD.—Mix sliced pears with bananas and chopped nuts or candied ginger. Serve on lettuce with a salad dressing made with lemon juice instead of vinegar and without mustard.—Mrs. D. E. Allen, 423 9th St., Wilmette, Ill.

PEPPER SALAD.—Boil and drain some peppers, cut them into strips and place in a bowl. For each pt. of peppers use a French dressing made of 3 spoons of oil, 1 vinegar, $\frac{1}{2}$ teaspoon of salt and a few drops of onion juice. Serve with crackers as a course or with hot or cold meats.—Mrs. C. E. Jefferson, 505 S. 5th Ave., Maywood, Ill.

PEPPER GRASS SALAD.—Wash and dry the pepper grass. Line a salad-bowl with crisp cress. Pile the pepper grass on this, and serve with salad dressing.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

PHILADELPHIA CREAM SALAD.—Cook and cool quickly 1 good-sized pair of sweetbreads, pick apart, rejecting all the membrane, sprinkle with 2 tablespoons of tarragon vinegar, and 1 teaspoon of celery seed. Make a "capon" and put it in a bottom of a bowl, garlic side up. Put the sweetbreads on top, cover the bowl closely and stand aside over night. When about ready to serve the salad, skin and cut in cubes the meat of a cold, boiled, 4-lb. chicken, and mix with the sweetbreads, which have been carefully lifted from the garlic. Sprinkle with 1 grated Bermuda onion, 1 tablespoon of soy, 1 teaspoon of tobasco oil, and 1 teaspoon salt. Add $\frac{1}{2}$ lb. Jordan almonds, chopped fine, and a tablespoon of

lemon juice. Whip $\frac{1}{2}$ pt. of thick cream to a very stiff froth, and at the last moment fold it into $\frac{1}{2}$ pt. of mayonnaise dressing, and mix half of it with the chicken. Cover salad-dish with the crisp leaves of 2 head lettuce. Put chicken in the center and cover the top with the remaining mayonnaise. Garnish with ripe olives and $\frac{1}{2}$ cup of dry pinon-nuts. Reserve the "heart" of 1 head of lettuce for the center of the dish.—Mrs. W. H. Willis, Glencoe, Ill.

PIG'S FEET.—Boil pickled pig's feet until tender, drain, cool, and pick the meat from the bones. Mix with finely cut celery or cabbage or potatoes, and serve with French dressing.—Mrs. Allan George, Park Ridge, Ill.

PIMENTO SALAD.—Mix shredded pimentos with quartered hard-boiled eggs, sliced olives, pearl onions, and grated or sliced celery. Serve on lettuce with salad dressing.—Mrs. Robert S. Appleton, 1128 Centre Ave., Wilmette, Ill.

VARIATION I.—Mix canned red pimentos with finely cut olives and celery. Season with grated onion, and serve on lettuce with mayonnaise.—Mrs. Jas. M. Northcott, 800 Forest Ave., Chicago, Ill.

PIMENTO AND PEA SALAD.—1 can of peas, $1\frac{1}{2}$ cups celery, cut small, 2 good-sized sweet pimentos, shredded with shears; mix all and pour over it a good boiled mayonnaise dressing.—Mrs. Robert P. Bruce, 405 S. 11th Ave., Maywood, Ill.

MOCK PINEAPPLE SALAD.—Peel, core, and cut into thin slices crosswise 4 sound apples. Peel 2 oranges, remove the thick outside white pulp, slice a little thicker, crossing, than the apples, removing the seeds. Lay a slice of orange upon a slice of apple. Place the slices in a circle in a glass dish. Pour over the juice from the fruit. Sift white sugar and the juice of a lemon over it.—Mrs. E. D. Kelley, Winnetka, Ill.

PLANTATION SALAD.—Peel and cut very fine 1 large cucumber, 1 green onion, 1 bunch of red raddishes, and shred 1 head of lettuce; mix all together with 1 teaspoon of salt and $\frac{1}{4}$ teaspoon of pepper and 1 well-beaten egg. Brown a tablespoon of bacon, cut into dice, in a pan over the fire, add $\frac{1}{4}$ cup of cider vinegar with $\frac{1}{2}$

cup of water. Mix all together, and serve.—Mrs. E. D. Kelley, Winnetka, Ill.

POMPADOUR SALAD.—Marinate cooked artichoke bottoms in French dressing, drain, and cover with macedoine mixed with mayonnaise. Serve on lettuce, garnishing with truffles.—Mrs. W. H. Willis, Glencoe, Ill.

PORK SALAD.—Shred cold roast pork and mix with finely cut celery and mayonnaise. A little sliced sour apple may be added. Roast pork may be added to any chicken salad, or pork chops may be boiled with chicken cooked for salad.—Mrs. Clark Mason, Bensen, Ill.

POTATO SALAD.—Slice, dice, or chop cold boiled potatoes. Mix with the desired dressing and combine with any or all of the following mixtures desired: Diced, chopped or sliced boiled beets, chopped pickles or olives, baked beans, chopped or sliced onion, cooked carrots, finely cut celery, chopped apple, finely cut red or green peppers, shredded red or white cabbage, crisp cucumbers, drained peas, finely cut walnuts, or any kind of nut meats, chives finely cut ham, bacon, chicken, fish or other cold meat, tomatoes, chopped, cooked mushrooms, sliced radishes, hard-boiled eggs, diced or chopped turnips or carrots, parboiled oysters, cooked shrimps, herring, sardines, or anchovies, cut in small pieces. Season with potato salad with any of the following ingredients: Minced onion, parsley, minced chives, chervil, parsley, mustard, sugar, sage or minced fine herbs. If the flavor of garlic is desired rub the salad-bowl with cut garlic before putting in the salad. Serve on lettuce, cress or endives, moistened with hot water, tarragon, vinegar, cider, red wine, claret or beet vinegar. Garnish with sliced hard-boiled eggs or beets, or a sprinkling of minced pickle, parsley, fine herbs, anchovies, beets, parsley or chives.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—Mix a pt. of cold boiled potatoes, sliced, with 2 tablespoons of pickles beet, chopped fine, and 1 tablespoon each of shredded anchovy and smoked herring. Season with minced parsley, chervil, chives and capers, and pour over a French dressing seasoned with tomato and mushroom catsup. Moisten

with ice water, if the salad is too dry, and season to taste with pepper. Serve ice cold.—Mrs. Joseph Arus, 325 12th St., Wilmette, Ill.

VARIATION II.—Use 6 cold potatoes, boiled with the skins on, diced, 1 medium-sized onion, chopped fine, a tablespoon of chopped parsley. Mix with salad dressing. Serves 4.—Mrs. Conklin, 819 N. 5th Ave., Maywood, Ill.

VARIATION III.—Boil 6 eggs until the yolks are mealy. Boil 1 doz. potatoes in the jackets. Peel eggs and potatoes, and cut in dice, add 2 sliced onions. Put a layer of eggs, then one of potatoes, until all is used. Pour over it some cream salad dressing.—Mrs. E. D. Kelley, Winnetka, Ill.

VARIATION IV.—Cut in thin slices cold boiled potatoes. Make a dressing of equal parts of salad oil and vinegar, a small teaspoon of salt, a small pinch of red pepper, 4 drops of onion juice, chopped or shredded or grated onion, to taste; turn this over the potatoes, and mix carefully. Garnish with chopped parsley, carrots or beets.—Mrs. S. J. Walsh, 4442 Langley Ave., Chicago, Ill.

VARIATION V.—Pare 6 large potatoes, boil till done, slice hot, add a small white onion, cut into bits; cut breakfast bacon into small bits, 1 cup, fry it to a light brown, remove meat and stir 3 tablespoons of vinegar, to make a sour gravy, add bacon, then combine all, and serve.—Mrs. John Hansen, 1408 S. 8th Ave., Maywood, Ill.

HOT POTATO SALAD.—Chop fine cold potatoes and 3 onions, add 2 raw eggs, 2 hard-boiled eggs, chopped fine, 1 teaspoon of salt, $\frac{1}{4}$ of mustard, and 1 cup vinegar. Mix all together, bring to a boil, and serve hot.—Mrs. Leslie V. Warren, 211 S. 8th Ave., Maywood, Ill.

VARIATION I.—Slice thin 8 boiled potatoes while hot, peel and cut up 3 large onions into small bits and mix with the potatoes; cut up some breakfast bacon into small bits, sufficient to fill a cup, and fry it a light brown; remove the meat and into the grease stir 3 tablespoons of vinegar, making a sour gravy, which, with the bacon, pour over the potatoes and onions; mix lightly,

serve hot. Cold left-over potatoes may be used for this, either pouring the hot gravy or dressing over or warming the potatoes up in it.—Mrs. John Murray, 1414 S. 8th Ave., Maywood, Ill.

POTATO SALAD WITH NUTS.—Mix hickory-nuts and partially cold, sliced potatoes, and a trifle of chopped onion. Pour over them any salad, mayonnaise, if preferred, rich. Garnish with chopped parsley, cold boiled beets and sliced lemons.—Mrs. E. D. Kelley, Winnetka, Ill.

POTATO, ONION AND CELERY SALAD.—Cut into $\frac{1}{2}$ -inch squares 3 boiled potatoes, 2 heads of celery, cut fine, and 1 onion. Use mayonnaise dressing to cover.—Mrs. E. D. Kelley, Winnetka, Ill.

PRAWN SALAD.—Remove the skins and heads of cold boiled prawns and serve with salad dressing made with lemon juice; sprinkle with minced parsley, and serve on lettuce. Finely cut celery may be added in half proportion to the prawn.—Mrs. A. C. Christy, Glen View, Ill.

QUINCE SALAD.—Peel and slice ripe quinces and serve on lettuce with French dressing, seasoning with minced chives, marjoram, and mint.—Mrs. Robert Randall, 908 S. 8th Ave., Maywood, Ill.

RADISH SALAD.—Scrape the radishes, cut into very thin slices, and put into a salad bowl. Peel and slice a fresh cucumber, and put in with radishes. Mix in equal quantities salad oil and vinegar, season with salt, pepper, and a speck of sugar; pour the mixture over the salad. Sprinkle over chopped capers, and serve.—Mrs. E. D. Kelley, Winnetka, Ill.

RADISH AN CELERY SALAD.—Cut 1 bunch of celery in 2-inch lengths. Slash $\frac{1}{2}$ -inch and $\frac{1}{4}$ -inch apart on each end. Throw into ice water and allow to stand 2 hrs. The cut ends will curl up. Wash, wipe and slice 6 tender radishes in thin circular slices, leaving the peel on for the color. Rub the celery bowl with onion and line the bowl with the lettuce leaves, which have been crisped in ice water. Arrange the radishes on the lettuce leaves, then add a layer of celery; continue until all are used. Pour $\frac{1}{4}$ cup French

dressing, cover all, taking care each portion is marinated.—Mrs. J. S. Alexander, 1003 Centre Ave., Wilmette, Ill.

ROMAINE SALAD.—Pick over and let stand in cold water crisp heads of romaine, then shake dry, add 1 teaspoon of grated onion to each cup of dressing, French is preferred.—Mrs. W. H. Willis, Glencoe, Ill.

SALMAGUNDI SALAD.—Arrange on a platter in separate groups chopped veal or chicken, hard-boiled eggs, chopped separately, sardines, or anchovies, tongue, pickled beets or red cabbage, chopped pickles or capers, and parsley or cress. Garnish with lettuce and serve with French dressing.—Mrs. Abner Grant, Sherman, Ill.

SALMON SALAD.—Cut 3 large cold boiled potatoes fine, chop 2 bunches of celery. Mix with salad dressing and serve with 4 hard-boiled eggs, quartered, and imbedded in the top.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

VARIATION I.—Shred or flake cold cooked or canned salmon, and mix with salad dressing. Add to this any or all of the following: Cold boiled potatoes, diced or chopped, diced or sliced cucumbers, celery, chopped pickles, broken nuts, hard-boiled eggs, chopped olives, capers, and pickle, small gherkins, shredded red or white cabbage. Season with lemon juice, minced parsley and cayenne. Garnish with sliced cucumbers, sliced hard-boiled eggs, olives and anchovies.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION II.—Pick the salmon to pieces and add twice as much celery as fish, and mix well. Serve with salad dressing.—Mrs. D. E. Allen, 423 9th St., Wilmette, Ill.

SALMON AND CUCUMBER SALAD.—Lay a cooked salmon steak on bed of lettuce leaves, and cover with thinly sliced cucumbers. Garnish with nasturtiums or cucumbers aspic, and serve with French or mayonnaise dressing.—Mrs. C. E. Worth, Wheeling, Ill.

SARDINE SALAD.—Mix sardines with hard-boiled eggs, chopped fine, add some chopped parsley, and lay over the top some

sliced lemon; garnish with lettuce, chopped fine, and wet in vinegar.—Mrs. C. J. Jeffries, Winnetka, Ill.

VARIATION I.—1 box of sardines, chopped fine, the yolks of 2 hard-boiled eggs, stirred with the oil of the sardines, the whites chopped; juice of 1 lemon, slice lemon on top.—Eloise Jennings, Winnetka, Ill.

VARIATION II.—Skin, flake, and bone sardines and mix with salad dressing. Serve on lettuce leaves. Mix to taste with mashed yolks of hard-boiled eggs, chopped olives, chopped pickles, or gherkins, finely cut celery, diced, cooked potatoes, sprinkled with lemon juice or add a salad dressing made with it, or a sour mayonnaise. Garnish with boiled beets, olives, pickles, chopped, small gherkins or hard-boiled eggs.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

SAVOY SALAD.—Chop fine 1 medium-sized head of cabbage, mix with it 2 tablespoons of chopped celery and 1 tablespoon of finely minced onion. Whip 1 cup of thick, sour cream (that has soured quickly and is not too old), add the juice of $\frac{1}{2}$ lemon, 2 tablespoons of vinegar, 1 scant teaspoon of salt, 1 saltspoon of paprika, pepper, and a teaspoon of sugar. Mix thoroughly with the cabbage, and add more salt, if needed, but do not sprinkle the salt or cabbage before moistened with the dressing, as that toughens it. Put on ice until ready to serve.—Eloise Jennings, Winnetka, Ill.

SCALLOP AND TOMATO SALAD.—Clean 1 pt. scallops, parboil and drain. Add juice of 1 lemon, cover and let stand 1 hr. Drain, dry between towels, sprinkle with salt and pepper, dip in flour, egg, and stale bread crumbs, fry in deep fat, and drain on brown paper. Cool, cut in halves, marinate with dressing, and serve, garnished with sliced tomatoes and watercress. Dressing: Mix 1 teaspoon finely chopped shallot, $\frac{3}{4}$ teaspoon salt, $\frac{1}{8}$ teaspoon paprika, 2 tablespoons lemon juice and 4 tablespoons olive oil.—Mrs. C. J. Canthorn, Wilmette, Ill.

SHADDOCKS.—Shaddocks are halved, the pulp scooped out and the pith removed. The pulp is then returned to the fruit and a French dressing is poured over it.—Mrs. A. C. Christy, Glen View, Ill.

SHAD ROE AND CUCUMBER SALAD.—Gently simmer a shad roe with onion and bay leaf in salted acidulated water 20 minutes; cool, cut in slices and cubes and marinate with French dressing made with onion juice; to the cubes of roe add a cucumber, cut in cubes, and mayonnaise to moisten. Dispose the salad upon a bed of heart leaves of lettuce. Garnish the long sides with sliced cucumber, and the top with sliced roe and chillies.—Mrs. C. E. Worth, Wheeling, Ill.

SHRIMP SALAD.—Wash and drain 1 can of shrimps and break into pieces not too fine. Reserve a few whole ones. Cut equal quantity of celery in pieces $\frac{3}{4}$ inch long; wrap in a piece of muslin wrung out of cold water and keep in cold place away from the air until ready to serve. When ready to serve, mix carefully with salad dressing. Arrange lettuce leaves on a platter. Put a spoon of salad on each leaf and lay one of the whole shrimps on this. Serve at once.—Eloise Jennings, Winnetka, Ill.

VARIATION I.—Wash 1 can shrimps and 1 can of peas in cold water. Mix and serve with one-half salad dressing and one-half whipped cream. The peas make a good substitute for celery when it cannot be procured.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

VARIATION II.—Mix well together 1 qt. shrimps, chopped fine, 3 hard-boiled eggs. Add salt and pepper to taste.—Mrs. Pitt, 240 S. 20th Ave., Maywood, Ill.

VARIATION III.—Break shrimps into pieces, marinate with French dressing 1 hr. At serving time add equal quantity of celery, cut in $\frac{1}{2}$ -inch lengths or chilled cubes of cucumbers, mix with mayonnaise dressing and heap on lettuce, garnish with slices of cucumbers, marinated with French dressing.—Mrs. Robert S. Appleton, 1128 Centre Ave., Wilmette, Ill.

SHRIMP AND ASPARAGUS SALAD.—To 1 cup of shrimps add 2 cups of cold cooked asparagus tips, and toss lightly together. Season with salt and pepper. Make a dressing of the yolks of 3 hard-boiled eggs, rubbed through a sieve, and sufficient oil and vinegar to make the consistency of cream, using twice as much oil as vinegar. Pour over the asparagus and shrimps.—Mrs. C. E. Worth, Wheeling, Ill.

SHRIMP AND CUCUMBER SALAD.—Break the shrimps in pieces and marinate with French dressing. At serving time, add an equal quantity of chilled cubes of cucumber; mix with mayonnaise dressing. Shape into a mound and cover lightly with whole shrimps and the heart leaves of lettuce. Surround with sliced cucumbers, dressed with French dressing, flavored with onion juice.—Mrs. C. J. Canthorn, Wilmette, Ill.

SORREL SALAD.—Gather the tender tops when they first sprout, freshen them and drain thoroughly; place them in a salad bowl, and add half the quantity of tender celery, broken into short lengths, a very little garlic, and lastly, a French dressing. Garlic grows wild in many parts of the country, and the tops are very tender and delicate.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

SOUTHERN SALAD.—Mix 2 cups of cold boiled rice with 2 chopped hard-boiled eggs, and blend well with mayonnaise dressing; serve on crisp lettuce, garnished with sliced eggs, beets and olives.—Mrs. W. H. Willis, Glencoe, Ill.

SPANISH SALAD.—Take the yolks from the whites of 3 hard-boiled eggs. Chop the whites fine, or put them through a vegetable press; then put through the yolks. Chop 1 onion very fine. Scrape the skin from 1 box of sardines; cover them with vinegar, and let stand for 15 or 20 minutes. Empty 1 can of shrimps; wash and dry them, and sprinkle with 3 or 4 tablespoons of vinegar. Cover a round plate near the edge with crisp lettuce leaves, arrange on top the sardines, tails in; inside of the sardines a row or ring of shrimps, using all; inside of this a row of the white of the egg, then one of the yolks, fill the center with chopped parsley, chopped gherkins, a tablespoon of capers, and baste the whole with French dressing, to which 1 tablespoon of tomato catsup is added. Serve at once.—Mrs. W. H. Willis, Glencoe, Ill.

SQUASH SALAD.—Young squashes smaller than an egg, and boil in salted water with a pinch of soda. Drain, cool and slice, and serve with French dressing, which may be seasoned with sage.—Mrs. May C. May, Mayfair, Ill.

STURGEON SALAD.—Remove the brown skin and fat from $\frac{1}{2}$ lb. of smoked sturgeon and cut into dice. Add 1 cup of diced

cucumber and 3 hard-boiled eggs, cut into small pieces. Mix with a chopped green pepper and a very small onion, grated. Serve with French dressing in a salad-bowl rubbed with garlic and lined with lettuce leaves. Use lemon juice in the French dressing and a slight grating of the rind.—Mrs. A. C. Christy, Glen View, Ill.

SUNDAY NIGHT SALAD.—Select perfect leaves of a large head of lettuce and shake dry, place in salad-bowl, and add 1 finely chopped onion, 5 sliced tomatoes, 3 or 4 watercress, sprinkle salt and pepper over surface and pour slowly about 4 tablespoons oil over, then follow with 2 tablespoons of vinegar or lemon juice, 1 tablespoon of tarragon vinegar, sprinkling with celery salt, add a little cayenne, and mix all with a wooden fork or spoon, turning all over ten or more times.—Mrs. D. C. Daniels, Arlington Heights, Ill.

SALAD SUPERBA.—Lay your platter thickly with crisp lettuce leaves, over these sprinkle lightly a layer of watercress, and the same of nuts, next cut into $\frac{1}{2}$ -inch cubes the choicest portions of a ripe watermelon, and arrange these closely on top, pouring over all the following dressing: Beat the yolks of 2 eggs light, add 2 tablespoons of lemon juice, 1 teaspoon of salt, and a little pepper, cook in double boiler until it thickens, then set aside to cool. When quite cold, stir in 1 cup of whipped sweet cream and a tablespoon of chopped olives.—Mrs. D. C. Daniels, Arlington Heights, Ill.

SURPRISE SALAD.—Peel medium-sized tomatoes and empty their contents; hash up very fine some cabbage or celery, add a few broken walnut meats and mix it with mayonnaise dressing; add a pinch of salt and one of red pepper. Fill the tomato with this mixture, and serve cold.—Mrs. E. D. Kelley, Winnetka, Ill.

SWEETBREAD SALAD.—Cut cold boiled sweetbreads into small dice, and place in a salad-bowl; add some chopped boiled potatoes and a small quantity of celery, cut into pieces. Place in the refrigerator until ready to serve, pour over boiled salad dressing; garnish with heart lettuce.—Mrs. C. J. Jeffries, Winnetka, Ill.

SWEETBREAD, CUCUMBER-AND-TOMATO SALAD.—Marinate a pair of cooked sweetbreads with French dressing; chill, drain, and mix with sliced cucumbers and mayonnaise dressing,

whitened with whipped cream. Arrange in a salad dish. Surround with slices of chilled tomato in nests of lettuce with French dressing. On tomato dispose slices of sweetbread, capped with stars of mayonnaise.—Mrs. C. E. Worth, Wheeling, Ill.

SWEETBREAD AND PEAS SALAD.—Boil 1 pair of sweetbreads and cut up into small pieces. Mix thoroughly with 1 can of peas and pour 1 teaspoon onion juice over them. Mix thoroughly with mayonnaise dressing. Serve cold upon lettuce leaves.—Mrs. C. J. Canthorn, Wilmette, Ill.

SWISS SALAD.—Mix 1 cup cold cooked chicken, cut in cubes, 1 cucumber, pared and cut in cubes, 1 cup chopped English walnuts, and 1 cup French peas. Marinate with French dressing, arrange on serving dish, and garnish with mayonnaise dressing.—Mrs. W. H. Willis, Glencoe, Ill.

SWEDISH SALAD.—Mix 2 pickled herrings, shredded, 2 apples, peeled and sliced, 2 boiled potatoes, cut into dice, an equal quantity of cold roast beef, and a little sliced beet, 1 tablespoon each of capers and chopped pickle, a little minced tarragon and chevril, and 1 hard-boiled egg, chopped fine. Serve with French dressing. Parboiled oysters, pickled shrimps, anchovies, Brussels sprouts, olives, celery and green onions may be added to it—any, or all, as preferred, and any dried or pickled fish may be used instead of the herring.—Mrs. W. H. Willis, Glencoe, Ill.

TOMATO SALAD.—Chop fine 1 cup of cold cooked ham, and season with salt, pepper, celery seed, and chopped onion. Add $\frac{1}{2}$ a cup of bread crumbs and mix to a smooth paste with French dressing. Stuff tomato shells, and serve on lettuce with mayonnaise.—Mrs. Chris. Worthington, Des Plaines, Ill.

VARIATION I.—Peel small tomatoes, and cut out the hard pieces around the stem ends, to make tomato cups. Sprinkle inside lightly with salt and pepper, and fill with equal portions of celery and walnuts, cut in pieces and mixed with mayonnaise dressing. Serve on lettuce leaves, and garnish with curled celery. Pass mayonnaise on a separate dish.—Mrs. J. S. Norris, 1314 Forest Ave., Wilmette, Ill.

VARIATION II.—1 pt. of tomato juice, strained through cheesecloth, 2 tablespoons gelatin, dissolved in $\frac{1}{2}$ cup water, 1

onion grated into tomato, and let boil up long enough to get flavor, 1 dessertspoon sugar, a little pepper and salt. Add gelatin. Have hard-boiled eggs sliced around the edge of a mould, and when salad begins to stiffen put in the mould. Serve with mayonnaise dressing.—Mrs. Arthur Allen, 1029 13th St., Wilmette, Ill.

VARIATION III.—Alternate layers sliced tomatoes and choice of any of the following: Boiled artichokes, alligator pears, minced onions, boiled beets, cold meat of any kind, sliced or shredded or chopped cucumbers, potatoes, radishes, cold cooked peas, crisp cress, lettuce or endive, shredded, Spanish onions, green peppers, cut celery, fine cut leeks, sliced olives, skinned, boned and flaked sardines. Add salad dressing, and season or garnish with minced chervil, chives, tarragon parsley, cress, dandelion, green pepper, mint, mashed anchovy or anchovy paste, and hard-boiled eggs. If flavor of garlic is desired rub the salad-bowl with cut garlic before putting the salad in.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION IV.—Peel and quarter large tomatoes and serve on lettuce with mayonnaise. Marinate first in French dressing, if desired. Tomatoes may be combined with cucumbers, celery, radishes, and other vegetables to suit taste.—Mrs. Arthur W. Allen, 1029 13th St., Wilmette, Ill.

VARIATION V.—Plunge small tomatoes of similar size in a wire basket, into boiling water. Remove at once, and cut out a circular piece around the stem of each. Remove the skins, and set aside on ice to chill. When ready to serve, dispose each tomato on a lettuce leaf, seasoned with French dressing. Fill each cavity with a spoonful of mayonnaise or boiled dressing and press into the dressing quarters of hard-boiled eggs. Before setting aside to chill, tomatoes are usually dusted inside with salt, to draw out the liquid, but the salt toughens the tomato.—Mrs. John Ward, 6639 Union Ave., Chicago, Ill.

TOMATO ASPIC SALAD.—Cook together 1 can tomatoes, 1 stalk celery, 1 clove, a leaf of sage, 2 teaspoons of sugar in 1 qt. of water till celery is done. Strain through a sieve, add a little salt and enough gelatin to thicken, slice 3 large-sized green or red peppers. Mould or serve in squares. Serve on lettuce leaves with

salad dressing. This make 1 qt. and will serve 8 or 10.—Mrs. D. C. Everitt, 207 S. 6th Ave., Maywood, Ill.

VARIATION I.—Cook a can of tomatoes for $\frac{1}{2}$ an hr., seasoning highly with salt, cayenne, and sugar and vinegar. Rub through a sieve, add soaked and dissolved gelatin to thicken, and mould in individual moulds. Serve ice cold on lettuce with mayonnaise. Surround with a border of chopped celery, if desired.—Mrs. D. E. Allen, 421 9th St., Wilmette, Ill.

TOMATO JELLY SALAD.—Soak $\frac{1}{2}$ box of gelatin in $\frac{1}{2}$ cup of cold water 15 minutes, or till soft. Stew one can of tomatoes till soft, cutting and mashing the pulp to hasten the process. For additional flavoring, stew with the tomato $\frac{1}{2}$ -inch bit of bay leaf, $\frac{1}{2}$ teaspoon of mixed whole spices, 1 rounded tablespoon of celery salt and $\frac{1}{2}$ a small Bermuda onion. Strain the tomato through a puree sieve, and if there is not enough to make 3 cups, add boiling water. Heat again to boiling point, add the soaked gelatin, stir till dissolved, then pour it into small cups or fancy moulds or into a ring mould, if individual forms are not desired. Chill, and when ready to serve, turn out and serve the small forms on lettuce leaves with mayonnaise, and chopped or whole English walnuts on top, or turn the ring mould out on a salad-dish, fill the center with any salad mixture you prefer, and garnish with any appropriate border of green.—Mrs. A. E. Whitney, 1760 Edgewater Pl., Chicago, Ill.

TOMATO AND BEET SALAD.—Cut in $\frac{1}{4}$ -inch squares 4 cold boiled potatoes; peel 6 large tomatoes, without scalding, cut also into squares. Pour over the whole $\frac{1}{2}$ pt. of mayonnaise; serve on lettuce leaves.—Mrs. E. D. Kelley, Winnetka, Ill.

TOMATO AND CAULIFLOWER SALAD.—Quarter tomatoes, leaving them whole at the base, so that the tomato will fall apart from the center like a quartered orange. Fill with mayonnaise dressing and place a floweret of cooked cauliflower in center. Serve on lettuce leaf.—Mrs. D. C. Everitt, 207 S. 6th Ave., Maywood, Ill.

TOMATO AND CUCUMBER SALAD.—A very pretty dinner salad is made by arranging alternate layers of tomatoes and cucumbers on cress. Baste with French dressing added at the

last moment. A garnish of round radishes, sliced thin, quartered or cut to resemble a tulip adds to this salad.—Mrs. J. H. Wichmann, 5069 N. Lincoln St., Chicago, Ill.

TOMATO AND HORSERADISH SALAD.—Peel and chill tomatoes, cut in halves, crosswise, arrange on lettuce leaves, and garnish with Horseradish Sauce.—Mrs. Clark Mason, Bensen Ill.

TOMATO AND LETTUCE SALAD.—Make a salad of lettuce and slice 3 tomatoes and lay them on top. Cover the whole with mayonnaise dressing.—Mrs. E. D. Kelley, Winnetka, Ill.

TOMATO AND ONION SALAD.—Cut into thin slices 6 ripe tomatoes; cut up as fine as possible 6 small onions; sprinkle the onion over the tomato slices, add salt, pepper and vinegar.—Mrs. E. D. Kelley, Winnetka, Ill.

TOMATO AND GREEN PEPPER SALAD.—Select 3 firm tomatoes, peel and slice. Remove the seeds from 1 fresh green pepper and slice the pod in very thin strips with a paring knife. Rub a small salad-bowl with a bit of onion, and line with crisp lettuce leaves. Arrange a layer of sliced tomatoes upon a bunch of lettuce and sprinkle with the sliced green peppers, then another layer of the tomatoes and the remainder of the green peppers. Pour $\frac{1}{4}$ cup of French dressing over all.—Mrs. Robert S. Appleton, 1128 Centre Ave., Wilmette, Ill.

STUFFED TOMATO SALAD.—Cut cucumbers and tomato pulp into small pieces and stew until tender. Rub through a sieve, season highly with salt, pepper, and vinegar, and add enough soaked and dissolved gelatin to stiffen. Pour into tomato-shells, chill, and serve with mayonnaise.—Mrs. C. E. Worth, Wheeling, Ill.

VARIATION I.—Cut a slice from top of a large tomato, scoop out center with spoon, being careful not to break skin. Fill with a mixture of any of the following: Chicken, shrimp, cooked, sweet-breads, cooked, and broken crab, veal and celery, cooked, pickled tongue, finely cut, cold lobster, dried beef or any cold left-over meat. Fish, fowl or vegetables, sliced, quartered, halved or chopped, hard-boiled eggs, halibut scallops, chopped cress,

celery, diced, cucumbers, tomato pulp, cooked peas, cucumber aspic, cut fine, cabbage. Season with a few capers and a little chopped pickle.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION II.—Scald 6 tomatoes so that the skins can be easily removed. Cut a slice from top of each, and with a small spoon remove seeds. Peel 2 cucumbers and cut into dice, season highly and mix with at least half of the dressing. Fill tomato cups with this, and put another spoon of the dressing on top. Sprinkle a very little finely chopped parsley over, and serve on a bed of lettuce leaves. The cucumbers may be omitted and chopped nuts added instead.—Mrs. D. E. Allen, 423 9th St., Wilmette, Ill.

TOPSY-TURVY SALAD.—Mix cold cooked potatoes, string beans, peas, beets, lima beans, cauliflower, asparagus and shredded raw cabbage, any or all, and serve very cold on lettuce with French dressing or mayonnaise.—Mrs. D. C. Daniels, Arlington Heights, Ill.

TONNO SALAD.—Open and drain a can of tonno. Flake fine with a fork and mix with 3 tomatoes, peeled, and sliced, and 3 green peppers, seeded and cut into rings. Serve on lettuce and mix with French dressing, using cider vinegar. (Tonno can be had at any Italian grocery.)—Mrs. A. C. Christy, Glen View, Ill.

TRUFFLE SALAD.—Chop fine 6 truffles and mix with 2 or 3 minced fillets of anchovies. Serve on lettuce with French dressing.—Mrs. Chris. Worthington, Des Plaines, Ill.

TURKEY SALAD.—Marinate diced turkey in salad dressing and serve on lettuce. Add, as desired, finely cut celery, chopped pickle, cooked beets, carrots, potatoes, asparagus, boiled celery root, parboiled oysters, bits of sour orange, freed from seeds and membrane, boiled chestnuts or shredded apples. Garnish with hard-boiled eggs, capers and parsley.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION I.—Mix diced cooked turkey with boiled chestnuts or bits of finely cut celery, add a little chopped hard-boiled egg, and serve on lettuce leaves with mayonnaise.—Mrs. D. E. Allen, 423 9th St., Wilmette, Ill.

VARIATION II.—Cut cold boiled turkey, duck, goose or chicken into small dice. With 2 cups of this meat mix a cup of

celery cut into dice. Sprinkle all with salt and pepper. Into 3 tablespoons of oil stir a tablespoon of vinegar. Pour this over the turkey and celery and toss until well mixed. Line a chilled bowl with crisp lettuce leaves, fill with the turkey salad and pour mayonnaise dressing over all. The dark meat of the legs is rejected unless it is very tender.—Mrs. Wm. S. Kies, Abbotsford Rd., Kenilworth, Ill.

TURNIP SALAD.—Mix diced, cold, cooked turnips with flaked shrimps, minced chives, blanched and shredded almonds, shredded raisins and chopped pickles or capers. Serve on lettuce with salad dressing.—Mrs. Abner Grant, Sherman, Ill.

VARIATION I.—Cut 4 turnips into dice and cook until tender. Drain and cool. Dissolve half a package of soaked gelatin in 2 cups of boiling water and add the juice of 2 lemons, a tablespoon each of tomato catsup and tarragon vinegar, and salt and pepper to season highly. Rub a bowl with cut garlic and strain the mixture into it. Line individual moulds with chopped truffles, fill with turnip dice, cover with jelly, and chill. Turn out on thin slices of cold boiled tongue or ham and serve with French dressing or mayonnaise, garnishing with crisp lettuce or cress. The chokes from artichokes may be used instead of the turnips.—Mrs. Chris. Worthington, Des Plaines, Ill.

TURNIPS IN JELLY.—Cut 4 turnips in tiny dice; throw them into boiling unsalted water and cook until transparent. Drain carefully. Cover $\frac{1}{8}$ box of gelatin with a $\frac{1}{2}$ cup of cold water to soak for a $\frac{1}{2}$ hr. Add the juice of 2 lemons, 1 teaspoon salt, 1 saltspoon of pepper, 1 tablespoon tarragon vinegar, and one of tomato catsup. Now add a pt. of boiling water. Rub the bottom of a bowl with a clove of garlic. Stir the mixture; strain through 2 thicknesses of cheesecloth into the bowl. Line the bottom of fancy molds with this jelly. When hard, sprinkle with finely chopped truffle; fill in the blocks of turnip; cover with the jelly, which must be cool, not hard, and stand aside on the ice. When ready to serve turn on rounds of cold boiled tongue, and serve with French dressing. The "chokes" from the French or globe artichoke may be used in the place of turnips.—Mrs. C. J. Canthorn, Wilmette, Ill.

VEAL SALAD.—Cube or chop fine $2\frac{1}{2}$ lbs. of cold boiled veal and season to taste; mix with 1 can peas, washed and drained, and just before serving add 1 cup of salad dressing and 1 cup of whipped cream.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

VARIATION I.—Use equal parts of well-cooked cold veal cut into small pieces, and finely chopped white cabbage. Marinate the veal for 2 hrs. Drain and mix with the cabbage. Season with salt and pepper, and a little chopped pickle, and cover with mayonnaise dressing.—Mrs. M. L. Adams, 576 Willow St., Chicago, Ill.

VARIATION II.—Moisten diced veal with salad dressing and serve on lettuce leaves. A choice of any or all of the following may be mixed with it: Pounded anchovies, chopped pickles, capers, shredded cabbage, finely cut celery, cold fresh pork or fowl. Season with mustard or horseradish. Garnish with hard-boiled eggs.—Mrs. F. A. Lester, Essex Rd., Kenilworth, Ill.

VEGETABLE SALAD.—Chop, dice or slice 4 hard-boiled eggs, 2 onions, 1 bunch of radishes, $\frac{1}{4}$ bunch lettuce, 12 medium-sized potatoes, 2 cucumbers. Garnish with parsley or the sliced or quartered eggs.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

VARIATION I.—Separate the leaves of fresh lettuce, wash thoroughly and lay in cold water to crisp; wipe dry and spread out on a flat dish. Peel and slice thinly some raw tomatoes and lay over lettuce; then a layer of cucumbers, and over this another layer of tomatoes. Onions may be added, if desired.

Dressing.—Cook the yolk of an egg, stirring all the time to make a smooth paste; let cool; stir the yolks of 2 raw eggs with the cooked one; add $\frac{1}{2}$ teaspoon of mustard, salt and sugar to taste. Stir in 1 tablespoon or more of olive oil, and the juice of 1 lemon. Just before serving pour the dressing over the salad and slice a lemon over the whole, and serve.—Mrs. E. D. Kelley, Winnetka, Ill.

VARIATION II.—2 boiled beets, chopped fine, 1 cup celery, also chopped fine; 1 parsnip, 1 carrot, peeled and cut oblong, and laid alternately for garnishing, with salt and whipped cream for dressing. Cool and serve at once. This makes a pretty dish.—Mrs. E. D. Bennett, Bartlett, Ill.

JELLIED VEGETABLE SALAD.—Put cold cooked vegetables, cut into dice or fancy shapes, into small cups. Dissolve half a package of gelatin in cold water, add a cup of water and 2 table-spoons of sugar. Bring to the boil, fill the moulds, and chill. Serve on lettuce with mayonnaise.—Mrs. C. J. Canthorn, Wilmette, Ill.

WALDORF SALAD.—Sprinkle chopped apples, celery and walnut meats in their order on lettuce leaves and cover with salad dressing.—Mary Herring, 404 S. 11th Ave., Maywood, Ill.

VARIATION I.—Cut up equal parts of tender celery into $\frac{1}{2}$ -inch pieces and apples in $\frac{1}{2}$ -inch cubes, selecting sour, crisp apples. To each cupful of apples and celery, add $\frac{1}{2}$ a cup of chopped English walnuts. Add a palatable seasoning of salt and white pepper, and just before serving, mix with mayonnaise dressing. Turn into a salad-bowl lined with lettuce leaves. Or it may be garnished with white celery tops.—Mrs. Abner Lenhart, Franklin, Ill.

VARIATION II.—Select $\frac{1}{2}$ doz. rather tart apples, pare evenly in salad-dish, mix with 1 cup or more diced celery and 1 cup chopped English walnuts. May also be served in cups of hollowed apples.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION III.—Cut equal parts celery and tart apple into cubes; place in salad-bowl and add the following dressing: 1 teaspoon mustard, $\frac{1}{2}$ teaspoon salt, 4 teaspoons sugar, pinch of cayenne, 1 egg, $\frac{1}{2}$ cup of vinegar, boil, and when cold stir in $\frac{1}{4}$ cup sweet cream. The addition of chopped walnuts to the salad improves it.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION IV.—Mix 4 cups of finely cut celery with 3 large sour apples, diced, and $\frac{1}{2}$ cup of broken hickory-nuts, almonds, English walnuts, peanuts, pecans, hazlenuts, filberts or Brazil nuts. Sprinkle with salt and mix with salad dressing. Serve on lettuce or in cups made of bright red apples.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

WALNUT SALAD.—Make a nest of lettuce leaves on a salad-dish, arrange on it several pieces of orange, first cut into slices and then into quarters, and a few halves of English walnuts. Put on each a layer of mayonnaise dressing, and serve.—Mrs. W. B. Palmer, 1132 Forest Ave., Wilmette, Ill.

VARIATION I.—Combine walnut meats with equal parts of celery, cut in small pieces, cover with French dressing, and serve on lettuce or similar leaves. Walnuts may also be used with cream cheese, tomatoes or oranges.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

VARIATION II.—Chop lettuce and the whites of 2 hard-boiled eggs separately, not too fine. Toss lightly together, sprinkle the top thickly with English walnuts and the yolk of the egg, chopped coarsely. Pour over this a salad dressing, and serve on crisp lettuce.—Mrs. E. D. Kelley, Winnetka, Ill.

WATERCRESS SALAD.—Select the best bunches, remove the heavy stalks, clean and dry in a napkin and place in a salad-bowl. Dress with salt, pepper, lemon or vinegar. Add a little sugar, if desired.—Mrs. E. D. Kelly, Winnetka, Ill.

VARIATION I.—Let the tender leaves of the cress stand in cold water to make them crisp, and then wipe dry. Sprinkle a teaspoon of parsley and olives, chopped fine. Add a few slices of sour apples and pour over it French dressing, which is made of $\frac{1}{2}$ teaspoon of salt, $\frac{1}{4}$ teaspoon of pepper, mixed with 3 tablespoons of oil and 1 tablespoon of vinegar, stirred in slowly. Garnish with a hard-boiled egg, chopped fine, and scattered over it.—Mrs. C. J. Jeffries, Winnetka, Ill.

WATERCRESS AND WALNUT SALAD.—Crack 30 walnuts and remove their meats as nearly as possible in unbroken halves. Squeeze over them the juice of 1 large or 2 small lemons, and leave them for several hrs., or a day, if convenient. Just before dinner pick over, in a cool place, 1 full pt. of watercress, wash it carefully and drain it on a napkin. At the last moment drench the cress with French dressing, spread the nuts over it, give them also a generous sprinkling of the dressing, and serve.—Mrs. Roger Rawlings, Chicago Heights, Ill.

WATERMELON SALAD.—Serve cubes of ice cold watermelon on lettuce with French dressing, made with lemon juice.—Mrs. Robert Randall, 908 S. 8th Ave., Maywood, Ill.

WHITE SALAD.—Dice 6, not too tart, apples, and 1 medium-sized pineapple, peel and seed 1 lb. of grapes.

Thin mayonnaise dressing with whipped cream and add a little sugar. Serve on well-bleached head lettuce leaves or white celery tops.—Mrs. D. C. Everitt, 207 S. 6th Ave., Maywood, Ill.

WIERSBICK'S SALAD.—Peel small tomatoes of uniform size and scoop out a portion of centers. Arrange in nests of lettuce leaves and garnish top of each with a slice of cucumber, a slice of truffle cut in fancy shape, and ring of green pepper. Serve with the following dressing: Mix 3 tablespoons mustard, $\frac{1}{4}$ teaspoon salt, $\frac{1}{8}$ teaspoon paprika, 1 tablespoon vinegar, and $\frac{1}{2}$ teaspoon Worcestershire sauce; then add slowly, while stirring constantly, $\frac{1}{2}$ cup of olive oil.—Mrs. W. H. Willis, Glencoe, Ill.

WINTER SALAD.—2 qts. green cucumbers, 2 qts. green tomatoes, large cauliflower, a pinch of red pepper. Let stand over night in salt in separate dishes. Drain in the morning and scald in vinegar and water; add 6 bunches of celery, 1 gal. vinegar, $\frac{1}{4}$ lb. mustard, 3 teaspoons tumeric, $5\frac{1}{2}$ cups sugar, 1 heaping cup flour. Mix mustard, flour and tumeric in cold vinegar; put on and scald.—Mrs. D. C. Daniels, Arlington Heights, Ill.

Canning, Preserving, Jelly Making and Pickling

APPLE BUTTER.—Take 6 gal. sweet cider and boil it down one-third; pare, quarter and core $\frac{1}{2}$ a bu. of sweet apples; stew them in the boiled cider until you can pierce the apples with a straw. Keep in a covered jar.—Mrs. R. A. Watkins, Oak Forest, Ill.

ENGLISH LEMON BUTTER.—Boil together juice and rind of 3 lemons, 3 eggs, well beaten, 1 lb. sugar, 1 cup water, 1 teaspoon butter, beat together and boil 5 minutes. Keep in covered jelly glasses.—Mrs. S. A. Perkins, Palos Park, Ill.

ORANGE BUTTER.—Pare 8 large oranges, cut into thin slices, pour over them $1\frac{1}{2}$ cups of powdered sugar, boil 1 pt. of milk, and while boiling add the yolks of 3 eggs, 1 tablespoon corn starch, made smooth with cold milk. Stir constantly, and when thick pour over the fruit; beat the whites of the eggs to a froth, sweeten, pour over the custard, and brown in the oven. Serve cold.—Mrs. Edgar Wilkinson, Palos, Ill.

PEACH BUTTER.—Take 1b. for 1b. of peaches and sugar, cook peaches alone until they become soft, then put in $\frac{1}{2}$ the sugar, and stir $\frac{1}{2}$ hr., then the remainder of the sugar, and stir $1\frac{1}{2}$ hrs. Season with cloves and cinnamon.—Mrs. Edgar Wilkinson, Palos Ill.

TOMATO BUTTER.—Take 10 lbs. ripe tomatoes, peel and slice, cover with a pt. of vinegar, let stand over night, in the morning put in a colander and strain, then make a syrup of 1 qt. of vinegar and 3 lbs. brown sugar, $1\frac{1}{2}$ cups tomato juice; add 1 saltspoon salt and 1 teaspoon red pepper; tie in a bag 1 teaspoon whole cloves, some stick cinnamon, put in kettle with syrup. Let syrup get hot before adding tomatoes. Boil 3 hrs.—Mrs. C. C. Chauncy, Mt. Prospect, Ill.

CANDIED ORANGE OR LEMON PEEL.—Take peel of orange in quarters, large size is best. Remove all the white fiber from peel, put in salt and water for 5 or 6 days, remove from brine and put in a saucepan of fresh water and set on stove to boil till tender enough to run a straw through easy. Then drain water, make syrup of 1 lb. of granulated sugar, 1 cup of water, let boil and skim. Then add the peel, let boil for 20 minutes, let stand in syrup for a couple of weeks. Seal up in a sealer, drain off syrup and put layers in sugar and let stand.—Mrs. A. L. Lansing, Flossmore, Ill.

CANNING FRUITS.—In canning fruits, sweeten to suit the taste. One-quarter of a lb. to a lb. of fruit is enough, unless fruit is very sour, then use $\frac{1}{2}$ lb. None but the finest white sugar is to be used. Select fruit of firm and good quality. Pare and place in a steamer over boiling water. Put a dish under the fruit to catch the juice, afterward to be strained and added to the syrup. Let them steam until they may be pierced with a broom straw. Make a syrup of the best sugar, have it boiling hot, dip the fruit into the syrup and put it into the cans or jars. Then pour over the boiling syrup to fill the vessel. Seal immediately to keep in the steam.—Mrs. E. L. Matthews, Chicago Heights, Ill.

CANNING CHERRIES.—When preparing cherries, take the stones out of about every fourth cherry (leave the rest in for flavoring). Weigh or measure the cherries, put in a saucepan, and put enough water on to just cover the cherries. Bring to a boil, and let cook till the skin cracks; then put $\frac{1}{2}$ as much sugar as you have cherries, and let boil 5 minutes longer; take off the stove, and seal up while hot.—Mrs. L. E. Mason, Oak Glen, Ill.

CANNED GRAPES.—Pick ripe grapes carefully from the stems, wash and pack in glass jars. Make syrup of granulated sugar and pour this boiling syrup over the grapes and seal.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

CANNED HUCKLEBERRIES.—Pick over and wash berries, then put into a preserving kettle with a small quantity of water, just enough to prevent berries from burning. Cook till soft, skimming occasionally, and fill sterilized jars to overflow. Let stand until cold, again screw covers, being sure this time the jars are

airtight. While filling jars place them on a cloth wrung out of hot water. No sugar is required in canning huckleberries, but a sprinkling of salt is an agreeable addition.—Mrs. C. E. Rennaker, Chicago Ridge, Ill.

CANNED PEACHES.—Make a syrup of equal quantities of sugar and water. Pare good, firm peaches, remove the stones and cook till tender. Can while hot, and seal.—Mrs. C. E. Rennaker, Chicago Ridge, Ill.

CANNED PEARS.—Pare the fruit and cut in halves and place in cold water, or it will discolor. Use 1 lb. of sugar for 3 lbs. fruit, and 1 qt. water for 3 lbs. of sugar. When sugar is boiling, take the pears from the water and drop into the syrup. Cook until they can be pierced easily with a silver fork. Fill the jars to the brim with the boiling syrup. Have bottle hot, also the covers.—Mrs. C. A. Armstrong, Oaklawn, Ill.

TO CAN PIEPLANT.—Wash thoroughly, cut in pieces as for pie, crowd as much into the can as possible, filling the can with pure cold water, have the rubber on, immerse the can in a pail of water, screw on top while under water. Pour off water when ready to use.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

PINEAPPLE AND RHUBARB CANNED.—Cut in dice 2 cups pineapple, 1 cup rhubarb, put in sterilized jars, pour over them a heavy syrup made of 2 parts sugar and 1 of water, and let cook for some time.—Mrs. D. E. Remley, Willow Springs, Ill.

BAKED PLUMS.—8 lbs. plums, 5 lbs. sugar. Put in a crock a layer of fruit and a layer of sugar, until all are used. Cover and put in a slow oven, and bake for 4 hrs., or until done. You can leave them in the crock or put in cans.—Mrs. Chas. Kramer, Sutton, Ill.

CANNED PINEAPPLE.—Pare pineapple and grate on a coarse grater, cover with water and cook over a slow fire for 2 hrs. Make a thick syrup by taking $\frac{3}{4}$ of a lb. of sugar to every lb. of fruit and sufficient water to moisten, and boil until clear. Skim frequently, and add fruit to syrup. Cook 20 minutes, and put in cans.—Mrs. E. D. Blaine, Belmont, Ill.

CANNED PLUMS.—To 1 lb. of fruit allow 1 pt. of water and $\frac{1}{2}$ lb. of sugar. Select good, fresh fruit, wipe and prick the skins.

Then pack into scalded sealers. Make a syrup of the sugar and water and pour this over the fruit. Put the tops loosely on and set into a boiler of cold water, having it come $\frac{3}{4}$ up on the bottles. Have hay on boards in bottom to prevent them touching the bottom. Boil $\frac{1}{2}$ hr., then take out and screw the tops down tightly and turn upside down. Leave them till they cool, store in a dark cellar. All fruit can be prepared the same way.—Mrs. M. E. Holmes, Homewood, Ill.

CANNED QUINCES.—Peel, core, quarter or cut in eighths, if large, then weigh the quinces, put them in a kettle, cover with water and cook till soft, drain off the water, leaving a very little, add $\frac{1}{2}$ lb. sugar to each lb. of fruit. Cook till the sugar is melted.—Mrs. L. R. Ridley, Finley, Ill.

CANNING RASPBERRIES.—Pick and clean the raspberries and put into qt. fruit jars. Then make a good thick syrup and put over them, but not quite filling the jars. Take your boiler, put a board in the bottom of boiler, put in some cold water, then put in jars (have the water just to bottom of rings on jars), bring to a boil and let boil 1 hr. Let the jars cool a little before taking out of water. When you have them out, fill with hot syrup and seal.—Mrs. F. Alexander, Glenwood, Ill.

CANNED STRAWBERRIES.—Take the freshest strawberries, wash, drain, stem, fill glass jars to within 2 inches of the top with the fruit well packed. Have the wash boiler lined with straw over the bottom, lay board over to give a flat bottom, and set filled jars on boards, pour in lukewarm water to fill up to the shoulder of the jars, allowing none to get inside, lay the lids loosely on top, and put boiler lid over tight. Leave in until the fruit is tender enough to prick through with a straw. In the meantime make a syrup of sugar and water. When the fruit is tender, take out the jars one at a time and pour over the fruit until jars are full and seal at once.—Mrs. Chas. F. Miller, 1509 St. Charles Ave., Maywood, Ill.

CURRENT CONSERVE.—5 lbs. currants, 5 lbs. sugar, 2 lbs. raisins, 4 oranges, steam currants 15 minutes, then add sugar (warmed as for jelly) while currants are cooking and cook 5 minutes. Add raisins and cook 20 minutes more, add oranges after

grating rind and all, and cook for 5 minutes. Put in cans and seal.—Mrs. C. E. Rennaker, Chicago Ridge, Ill.

PLUM CONSERVE.—5 lbs. of plums, after being stoned, 3 lbs. sugar, 4 oranges, 1 lemon, 2 lbs. raisins. Cook $\frac{3}{4}$ hr.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

RHUBARB CONSERVE.—3 lbs. rhubarb, peeled; 2 lemons, whole; $\frac{1}{4}$ lb. blanched almonds. Put through coarse grinder or chop fairly fine. Add 3 lbs. sugar, and boil slowly until thick, like jam.—Mrs. Wm. P. Williams, 4463 Woodlawn Ave., Chicago, Ill.

ARTIFICIAL HONEY.—Mix together 10 lbs. white sugar, 3 lbs. clear bees' honey, 1 qt. hot water, $\frac{1}{2}$ oz. cream tartar; when cool flavor with 2 or 3 drops otter of roses and sprinkle in a handful of clear yellow honeycomb, broken up. This will deceive the best judges, and is perfectly healthy.—Mrs. R. A. Watkins, Oak Forest, Ill.

QUINCE HONEY.—Pare and grate 3 large quinces, add 3 lbs. white sugar and 1 qt. cold water, boil 20 minutes. Seal while hot.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

DRIED APRICOT JAM.—1 lb. dried apricots, 3 pts. water, $2\frac{1}{2}$ lbs. sugar. Soak the apricots in water for 2 days, then boil together till quite tender. Set aside till next day, and boil with the sugar for 1 hr. A few chopped almonds are an improvement. Mrs. Edgar Wilkinson, Palos, Ill.

BLACKBERRY JAM.—To each lb. of fruit add $\frac{3}{4}$ lb. sugar, mash each separately, then put together and boil $\frac{1}{4}$ to $\frac{3}{4}$ hr.—Mrs. C. C. Chauncy, Mt. Prospect, Ill.

GOOSEBERRY JAM.—Put a little water on the berries and cook until tender, then add about the same of sugar as berries, and cook 2 or 3 minutes.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

GRAPE JAM.—Remove grapes from stems, measure 1 cup, then wash them and press pulp from skins. Boil pulp until it will separate from seeds. Rub through a sieve. Add skins to pulp and boil 3 minutes; then add $\frac{1}{2}$ cup sugar and boil gently until thickened, perhaps 15 minutes. Pour into sterilized glasses or jars.

When cold cover with paraffine.—Mrs. A. L. Lansing, Flossmore, Ill.

RASPBERRY JAM.—To 5 or 6 lbs. fine, red raspberries (not too ripe), add an equal quantity of the finest quality of white sugar; mash the whole well in a preserving kettle, add 1 qt. currant juice and boil gently until it jellies upon a cold plate, then put into small jars, cover with brandied paper, and tie a thick white paper over them. Keep in a dark, dry, and cool place.—Mrs. E. L. Matthews, Chicago Heights, Ill.

RHUBARB JAM.—Cut rhubarb in 1-inch pieces and to 1 lb. rhubarb allow $\frac{3}{4}$ lb. of granulated sugar, sprinkling it over the rhubarb, and let it remain all night. In the morning drain off the liquid and boil till quite thick, then add rhubarb, and cook 15 minutes. Keep in glass same as jelly, also use gallon stone jars, and it keeps all winter.—Mrs. L. E. Mason, Oak Glen, Ill.

JELLIES

Jellies are made of equal amounts of cooked fruit juice and sugar. Sugar should be heated in an agate dish in a cool oven, stirring occasionally.

Fruit should be underripe for most jellies. No water should be added to currants, grapes or berries, and the fruit should be heated slowly. When very soft, remove from fire and drain in a sterilized jelly bag. Heat the juice slowly and boil gently the required time; then add the heated sugar and boil from 2 to 5 minutes. Pour into sterilized glasses, and when cold cover with paraffine. Cut white paper for tops if glasses have no tin covers.

The jelly bag may be a flannel or two thicknesses of cheesecloth.—Mrs. C. E. Rennaker, Chicago Ridge, Ill.

APPLE JELLY.—Wash, quarter and core, but do not peel, a quantity of the best sour apples, put in a porcelain-lined kettle and pour on water to nearly, but not quite cover the apples, which should be quite firm (as only such can be successfully used for jelly); if at all mellow, use less water. Boil until tender, strain through a flannel jelly-bag, but do not squeeze if you desire the most delicate jelly, as by squeezing, enough pulp will be forced through the bag to give the jelly a cloudy appearance, though the flavor will not be at all injured. Measure the juice and return to

the kettle, boil 5 minutes and then add 1 pt. of granulated sugar for every pt. of juice and boil again, test by dropping from the end of the spoon into cold water; if it goes to the bottom it has boiled long enough (usually about 15 minutes); remove from the fire the instant it jellies, as too much boiling is ruinous; pour into moulds and seal as soon as cold. This is a very delicate and delicious jelly which can be made at any time during the fall and winter months. after the hurry and rush of summer canning and preserving is over, and no housewife who once succeeds in making a perfect article of apple jelly will ever after omit it from her larder.—Mrs. C. A. Armstrong, Oaklawn, Ill.

GREEN APPLE JELLY.—Common windfall apples or any tart, juicy apples which are not quite ripe, make a nice jelly, much more economical and quite as satisfactory as the jelly made from ripe apples. Cut the apples in quarters, remove all bruised or decayed spots, but do not peel. Cook tender in just enough water to cover. Drain in a bag all night. Boil the juice about $\frac{1}{2}$ hr., and skim. Measure the juice, and to each cup of juice add $\frac{3}{4}$ cup sugar, boil about 20 minutes after the sugar is in; when done pour into warm glasses and set aside to cool. When cold pour melted paraffine wax over the top and place in a cool cellar or fruit pantry. Red apples may be used and will give a good color. Wild or crabapples may be made up in the same way, either alone or in combination with other apples. Green plums, which have been blown off by the winds, may be made into jelly in this manner, either combining with the apples or alone.—Mrs. D. E. Remley, Willow Springs, Ill.

CRABAPPLE JELLY.—Remove blossoms and any imperfections in the crabapple; wash and cut in pieces. Nearly cover with cold water and cook slowly until soft. Drain in bag. Use the juice which drips through for perfectly clear jelly; then squeeze the bag for second quality. To 1 cup of juice use 1 cup of heated sugar. Boil juice slowly 15 minutes; add sugar and boil 5 minutes, skimming as often as necessary. Pour into glasses, as directed.—Mrs. Chas. Kramer, Sutton, Ill.

CRANBERRY JELLY.—Wash and pick 1 qt. of cranberries; put them in a kettle, bring the cranberries to a boiling point; put them through a colander, pressing out as much as possible of the

pulp. Add to the cranberries 1 lb. of sugar. Stir over the fire until the sugar is dissolved and the mixture reaches the boiling point. Turn at once into moulds and stand away to harden.—Mrs. E. D. Blaine, Belmont, Ill.

RED CURRANT JELLY.—Wash but do not steam currants. Put, without water, into the inner vessel of a double boiler and cook until soft and broken. Take from the fire and squeeze through a jelly bag. Measure the juice and to every pt. of it allow a lb. of granulated sugar. Put the juice into the preserving kettle over the fire. Set the sugar in shallow pans in the oven to heat, stirring occasionally that it may not scorch. Boil the juice for 20 minutes, skimming often. Add the heated sugar, stir until it is all dissolved, bring the jelly to the boil and take at once from the fire. Pour into glasses.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

GRAPE JELLY.—Wash grapes and remove from stems. Cook gently, stirring often. Proceed as directed. Boil juice only 5 minutes and juice and sugar 3 minutes. Wild or half-ripe grapes make the best jelly.—Mrs. M. E. Holmes, Homewood, Ill.

PLUM JELLY.—Pour enough boiling water over plums to cover, drain off the water immediately, cover with boiling water again and let them boil until the juice begins to run; drain off the juice. Allow 1 lb. of juice to 1 lb. of sugar. Boil 20 to 30 minutes.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

QUINCE JELLY.—Take the water that quinces were boiled in and add $\frac{3}{4}$ lb. sugar to a pt. of juice, and boil till it jellies.—Mrs. M. E. Holmes, Homewood, Ill.

APPLE MARMALADE.—Peel and core 1 lb. apples, slice into eighths and put in a basin of water; lift the apples, dripping, into a preserving pan and boil with 1 lb. sugar, $\frac{1}{8}$ oz. whole ginger and the rind of $\frac{1}{2}$ a lemon until quite clear; add lemon juice about 20 minutes before the preserve is done.—Mabel Sturtevant, 105 S. Dearborn Ave., Chicago, Ill.

SPICED CURRANT MARMALADE.—Bring to a boil 5 cups sugar, 1 cup vinegar, 1 teaspoon cinnamon, add 5 cups currants which have been pressed through a sieve. Cook 2 minutes, put in

cups. Nice served with meats.—Mrs. R. A. Watkins, Oak Forest, Ill.

CHERRY MARMALADE.—Boil together 4 qts. of pitted sour cherries, 4 qts. granulated sugar, 4 chopped oranges, 1 qt. raisins and 1 cup water. Boil to a jelly, or about $1\frac{1}{4}$ hrs.—Mrs. M. E. Holmes, Homewood, Ill.

CRABAPPLE MARMALADE.—Quarter and core 10 lbs. of crabapples, add 7 lbs. of brown sugar and 3 lemons, sliced thin. Let stand over night. In the morning cook slowly 5 or 6 hrs., stirring often.—Mrs. S. A. Perkins, Palos Park, Ill.

CRANBERRY MARMALADE.—Boil together 1 qt. cranberries, 1 pt. water, until fruit is cooked; then add 1 lb. white sugar, $\frac{1}{2}$ lb. raisins, $\frac{1}{4}$ lb. chopped walnuts, and the grated rind and juice of 2 oranges. Boil 20 minutes.—Mrs. Edgar Wilkinson, Palos, Ill.

GRAPE FRUIT MARMALADE.—1 lemon to 2 grape fruits. Slice fruit in quarter slices. Save pips and put into 1 pt. of water. Measure cut fruit and to every pt. of fruit allow $2\frac{1}{2}$ pts. of cold water and let stand over night. Next day add to it the water off of the pips and boil all for 1 hr. The following day measure boiled liquid and to every pt. add $1\frac{1}{4}$ pts. of sugar. Boil $1\frac{1}{4}$ hrs., or 15 minutes longer, if wanted stiffer. Put in glasses and cover with paraffine. 20 glasses of marmalade cost one dollar. A West Indian recipe.—Mrs. C. C. Chauncy, Mt. Prospect, Ill.

LEMON MARMALADE.—Slice 12 lemons very thin, and take out the seeds, pour over them 5 qts. of water and let them stand all night; the next morning bring them to a boil in the same water, and let boil until tender enough to mash with a spoon, then add 6 lbs. of sugar and boil 30 minutes.—Mrs. A. L. Lansing, Flossmore, Ill.

ORANGE MARMALADE.—1 lb. of oranges, sliced thin, or put through a grinder, 1 lemon, sliced crosswise, very thin, add $11\frac{1}{2}$ pt. cups of water, and let stand in a stone jar 24 hrs., boil 1 hr., or until the peeling is soft, set aside for another 24 hrs. Add 4 lbs. of sugar. boil $1\frac{1}{2}$ hrs., or until it jellies. Put in glasses, and when cool cover with paraffine. Makes a solid, jelly-like marmalade.—Mrs. G. R. Thornton, 306 S. 2nd Ave., Maywood, Ill.

VARIATION I.—1 doz. oranges, peeled and chopped. Boil half the peeling in three waters, boiling about 10 minutes each time. Chop fine, and add to the chopped pulp. Measure all, and add same amount of sugar. Boil until thick.—Mrs. Wm. P. Williams, 4463 Woodlawn Ave., Chicago, Ill.

VARIATION II.—1 grape fruit, 1 orange, 1 lemon. Put rind and all through a coarse grinder. Add 8 cups water and set away for 24 hrs. Boil for 20 minutes, and set away again for 24 hrs. Then add as much sugar as you have juice and pulp, and boil until it jellies. This should make 8 or 10 glasses.—Mrs. Wm. P. Williams, 4463 Woodlawn Ave., Chicago, Ill.

PEAR MARMALADE.—Boil 4 lemons in water, take out seeds, chop very fine, add 8 pears, chopped, 6 lbs. sugar, and boil all together 1 hr. Can while hot.—Mrs. E. L. Matthews, Chicago Heights, Ill.

PUMPKIN MARMALADE.—Cut 6 lbs. pumpkin fine, put 6 lbs. sugar on and let stand till morning. Then add 3 oranges and 2 lemons, sliced thin. Mix all together and boil till thick.—Mrs. L. R. Ridgley, Tinley Park, Ill.

RHUBARB MARMALADE.—Boil until thick 5 cups of rhubarb, chopped fine. Add 3 large oranges, sliced thin, 5 tablespoons of lemon juice, and 1½ cups sugar to each cup of rhubarb. Add 1 cup of English walnuts, chopped fine. Boil until thick, and bottle.—Mrs. L. E. Mason, Oak Glen, Ill.

STRAWBERRY MARMALADE.—Pick over carefully small, sound strawberries, wash and weigh, allowing half as much sugar as fruit. If not juicy, add a cup of water. Have the sugar heating in the oven. Boil the berries, stirring constantly ½ an hr.; add the sugar, boil 20 minutes, seal in small cans, or put in jelly glasses.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

TOMATO MARMALADE.—Boil together 5 lbs. each of tomatoes and granulated sugar, 1 good-sized lemon and 2 oranges, cut in very small pieces, boil the tomatoes and fruits together until a little thick, and fruit is tender, then add sugar, just let it boil up, and can.—Mrs. F. Alexander, Glenwood, Ill.

A GOOD PRESERVING RECIPE.—Use 1 cup water to every ¾ lb. sugar, melt and let boil 15 minutes, skim, and then add

1 lb. fruit for each $\frac{3}{4}$ lb. sugar. Boil briskly for 7 or 8 minutes.—Mrs. R. A. Watkins, Oak Forest, Ill.

APPLE PRESERVE.—Take equal quantities of good brown sugar and peeled and cored apples, cut in squares or long slices. Make a syrup of 1 pt. of water to 3 lbs. of sugar, boil until pretty thick, then add the apples, the grated peel of 1 or 2 lemons, a little whole white ginger. Boil until the apples are clear.—Mrs. C. E. Rennaker, Chicago Ridge, Ill.

PRESERVED CHERRIES.—To each lb. of stoned cherries use $\frac{3}{4}$ lb. sugar and $\frac{1}{2}$ pt. of water. Dissolve sugar in the water, add the fruit and let it boil as fast as possible for $\frac{1}{2}$ hr., or until it begins to jelly. As soon as it begins to thicken, put in pots or earthen jars, and cover with brandied paper; and seal.—Mrs. C. A. Armstrong, Oaklawn, Ill.

CITRON PRESERVES.—Peel citron, slice and cut in squares on a bake board. Use about $\frac{1}{2}$ lb. sugar to 1 lb. citron, mix and let stand over night, the sugar will melt and no water is required to cook the citron. Add ginger root and sliced lemons to taste for flavoring. Brown sugar makes a very rich, but rather dark, preserve. Cook slowly for 2 or 3 hrs., or until transparent.—Mrs. D. E. Remley, Willow Springs, Ill.

GRAPE PRESERVES.—1 pt. fruit, $\frac{3}{4}$ pt. sugar, wash, drain grapes, remove from stems, heat to boiling point; wash and cook until seeds come out; strain out seeds and skins; cook 10 minutes, measure, add sugar and boil until liquid thickens. Put in sterilized jars.—Mrs. Chas. Kramer, Sutton, Ill.

SPICED GRAPES.—Boil 7 lbs. grapes, 3 tablespoons ground cinnamon. When pulp and skins have boiled 3 minutes, add 4 lbs. sugar, 1 pt. vinegar, and 3 tablespoons ground spices, tied in a piece of cheesecloth. Cook slowly until thickened. Pour into glasses or jars. Serve with meats. 1 cup grapes equals $\frac{1}{3}$ lb.—Mrs. S. A. Perkins, Palos Park, Ill.

PRESERVED ORANGE PEEL.—Peel the oranges and cut rinds into narrow shreds, boil till tender, change the water three times, squeeze the juice of orange over sugar, put lb. to lb. of sugar and peel. Boil all together 20 minutes.—Mrs. Chas. Kramer, Sutton, Ill.

ORANGE AND RHUBARB PRESERVE.—To every lb. of rhubarb allow 3 or 4 Seville oranges and 1½ lbs. white sugar; peel the oranges thinly and cut them into strips as for marmalade; take off the white pith, which will not be needed, remove the pips from the fruit and cut into slices the yellow part of the peel also. Place oranges, rhubarb and sugar in preserving pan and boil gently until sufficiently cooked and the scum has ceased to rise; put the preserves in small pots and cover while hot with paper brushed over with white of egg.—Mrs. Chas. Kramer, Sutton, Ill.

PLUM PRESERVES.—Scald plums and strain; add an equal weight of sugar and a gill of water to each lb. of fruit. Boil the sugar and water, skim; add the scalded fruit. Cook 2½ hrs., and put in airtight jars.—Mrs. E. D. Blaine, Belmont, Ill.

PEACH PRESERVES.—Immerse required amount of peaches in boiling water and rub the skins off, then drop in cold water to prevent discoloring. To each 3 lbs. of fruit use 1 lb. of sugar and 1 pt. of water. When the syrup is boiling drop the peaches into it. Do not cook too many at once. When done, fill glass jars to the brim. Do not remove the stones from preserved peaches, as they improve the flavor. Cling stone peaches make the nicest flavored preserves. The wide-mouthed jars are best to use for the whole fruit.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

GINGER PEARS.—4 lbs. hard pears, 4 lbs. sugar, 2 oz. green ginger root, juice of 2 lemons. Cut rind of lemons in long, thin strips, and boil until tender. Add to the pears, which should be cut in small, thin pieces. Add ginger root, scraped and chopped very fine. Add small cup water and the lemon juice. Cook slowly, until tender, and seal hot.—Mrs. Wm. P. Williams, 4463 Woodlawn Ave., Chicago, Ill.

RHUBARB AND PINEAPPLE PRESERVE.—Wash, but do not peel, 8 lbs. rhubarb, or cut in pieces about 1 inch long, and dry it; slice and cut in small pieces 1 pineapple, and boil it separately for ½ hr., then mix with rhubarb; add 5 lbs. sugar, and let simmer till cooked. This will make 5 qts.—Mrs. C. C. Chauncy, Mt. Prospect, Ill.

TOMATO PRESERVE.—Peel and stew 1 peck ripe tomatoes with a pt. of good vinegar, until the water is pretty well boiled

out of them; add $\frac{1}{2}$ peck ripe apples, $\frac{1}{2}$ doz. lemons, 2 oz. whole ginger, 2 oz. cinnamon. Stew until all are tender, add 1 lb. sugar to each pt. of the mixture, and boil until thick.—Mrs. A. L. Lansing, Flossmore, Ill.

STRAWBERRY, RASPBERRY AND BLACKBERRY PRESERVES.—Pick and prepare the berries, put a lb. of sugar to a lb. of fruit. Let stand with sugar sprinkled over 4 hrs. Boil $\frac{1}{2}$ hr., slowly.—Mrs. E. L. Matthews, Chicago Heights, Ill.

PRESERVE STRAWBERRIES WITHOUT COOKING.—After the berries are picked over put them into a stone jar, or granite kettle, and mash with a potato masher, add $\frac{3}{4}$ lb. sugar to 1 lb. berries, and stir well, until sugar has dissolved, let stand over night, and put into sealers in the morning. This will keep for a year.—Mrs. L. E. Mason, Oak Glen, Ill.

BORDEAUX SAUCE RECIPE.—4 qts. of chopped cabbage; 2 qts. of green tomatoes, sliced, 1 doz. large onions, sliced, $\frac{1}{2}$ oz. of tumeric, $\frac{1}{2}$ oz. of ground cloves, $\frac{1}{2}$ oz. of white pepper, $\frac{1}{4}$ of mustard seed, 2 tablespoons salt, $1\frac{1}{4}$ cups of sugar, $1\frac{1}{2}$ qts. of cider vinegar. Boil slowly for 40 minutes.—Mrs. Mary Lawrence, Chicago Ridge, Ill.

CRABAPPLE CATSUP.—Quartered and cored, 3 lbs. crab-apples, boil with about 1 cup of water, and rub through a colander; then add $1\frac{3}{4}$ lbs. sugar, 1 qt. vinegar, 1 teaspoon salt; spice to taste, and boil till thick.—Mrs. C. A. Armstrong, Oaklawn, Ill.

CRANBERRY CATSUP.—Boil ripe cranberries until the juice is extracted from the pulp, strain and add 1 pt. of vinegar, 2 lbs. brown sugar, 1 teaspoon each of cayenne pepper, black pepper, allspice, cloves and cinnamon; boil until thick enough to run freely from the bottle when cold. Put into jars piping hot, and cork tightly.—Mrs. D. E. Remley, Willow Springs, Ill.

CUCUMBER CATSUP.—Grate 50 fair-sized cucumbers; let them stand in a colander with salt, and drain, all night. Add, not quite a peck of onions, grated, and add the vinegar, and can, leaving $\frac{1}{3}$ -inch of vinegar on top. It can be made with or without horseradish.—Mrs. C. C. Armstrong, Oaklawn, Ill.

CURRENT CATSUP.—Cover with vinegar 2 qts. red currants and 2 qts. sugar; add 1 tablespoon cinnamon, $\frac{1}{2}$ tablespoon cloves,

$\frac{1}{2}$ tablespoon allspice, $\frac{1}{2}$ tablespoon cayenne. Boil slowly 40 minutes.—Mrs. D. E. Remley, Willow Springs, Ill.

GOOSEBERRY CATSUP.—Boil 8 lbs. ripe gooseberries and 4 lbs. sugar for 3 or 4 hrs. in 1 pt. good vinegar, then add 2 oz. each of cloves and cinnamon, and boil a little more; pour through a sieve, and bottle.—Mrs. Chas. Kramer, Sutton, Ill.

GRAPE CATSUP.—Boil 5 lbs. grapes and press them through a colander; add $2\frac{1}{2}$ lbs. sugar, 1 pt. vinegar, 1 tablespoon each of cloves, allspice, cinnamon, salt and black or cayenne pepper. Boil till thick, and can.—Mrs. E. D. Blaine, Belmont, Ill.

TOMATO CATSUP.—Drain 1 cup of juice from 1 can of tomatoes, and add 1 cup of good vinegar; place on the stove till it reaches the boiling point, then add a large tablespoon of brown sugar, 1 teaspoon of cinnamon, pepper, and salt to taste. When cool it is ready to use.—Mrs. M. E. Holmes, Homewood, Ill.

VARIATION I.—Boil 2 doz. ripe tomatoes, 9 onions, 6 apples, $\frac{1}{4}$ lb. mixed spices, $\frac{1}{2}$ gal. vinegar, $\frac{1}{2}$ lb. raisins, and salt to taste, $1\frac{1}{2}$ hrs. Strain and add 1 lb. brown sugar, 1 cup mustard, dissolved, and 1 tablespoon of cayenne pepper. Boil $\frac{1}{2}$ hr., and bottle.—Mrs. L. R. Ridley, Tinley Park, Ill.

UNCOOKED CHILI SAUCE.—Chop together 1 small onion and 1 large green pepper, then add to each pt. of ripe tomatoes, chopped, chop again, add $\frac{1}{2}$ cup sugar, 1 pt. vinegar, 2 small teaspoons cloves and allspice, 2 large teaspoons cinnamon. It is ready to bottle at once.—Mrs. F. Alexander, Glenwood, Ill.

CHOW-CHOW.—Peel and slice 25 large, ripe tomatoes, chop 5 medium-sized onions fine, and 4 small green peppers; add 1 cup sugar, 2 tablespoons of salt, 1 teaspoon each ground cinnamon, allspice and cloves. Put all the ingredients into a porcelain kettle and cook for $1\frac{1}{2}$ hrs. Can while hot.—Mrs. Chas. A. Johnson, 219 S. 9th Ave., Maywood, Ill.

VARIATION I.—Wipe and remove skins from 2 qts. small green tomatoes. Wipe and pare 12 small cucumbers. Wipe 3 red peppers. Remove the leaves and cut off the stalk of 1 cauliflower. Separate 2 bunches of celery, and remove the leaves. Peel 1 pt. small onions. Remove the strings from 2 qts. of green or wax

beans. Cut all the vegetables in small pieces, cover with salt, let stand 24 hrs., drain. To 1 gal. vinegar add $\frac{1}{4}$ lb. mustard seed, 2 oz. turmeric, $\frac{1}{2}$ oz. each of allspice, pepper and cloves. Bring to the boiling point, add vegetables, and let simmer till soft. Put into a stone jar or crock.—Mrs. R. A. Watkins, Oak Forest, Ill.

MADE MUSTARD.—2 tablespoons mustard, mixed thoroughly with 1 tablespoon of flour, while dry; fill a cup $\frac{3}{4}$ full of strong vinegar, and the remainder of water; add to the blended flour and mustard, slowly, to avoid lumping, and let boil till as thick as custard. Remove from the fire and add a teaspoon of sugar.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

RIPE CUCUMBER PICKLES.—Peel 1 doz. large, ripe cucumbers, and cut into small pieces, put in a large stone jar, and salt them. Let stand over night, under pressure. Next morning drain off the water, and wipe each piece of cucumber with a cloth. Put 1 qt. white wine vinegar and the 2 lbs. granulated sugar on fire to boil. Tie 3 sticks cinnamon, 1 tablespoon whole allspice, 1 tablespoon whole cloves in a little clean, thin cloth, and put into vinegar and sugar mixture. Then add the cucumber, and boil until they are clear. Have the Mason qt. jars ready, scalded and hot, and put the cucumbers in, a little at a time, until the jar is full. Then screw on the covers tight to prevent air from entering jars.—Mrs. S. A. Perkins, Palms Park, Ill.

PICKLED BEANS.—3 pts. vinegar, 2 lbs. white sugar, 1 cup mustard, 1 cup flour, 2 tablespoons celery seed, 3 tablespoons turmeric. Boil and stir until thick. Then stir in 1 peck butter or wax beans, strung, and boiled in salt water until they are tender.—Mrs. C. C. Chauncy, Mt. Prospect, Ill.

BEET PICKLES (SWEET).—Select nice, red beets, and boil until tender. Plunge each one separately into cold water, and with your hands give a little twist to strip off the skin. Cut lengthwise into strips. Place these, not too closely, in glass jars, leaving room that the liquor may surround each piece. To 2 qts. of vinegar add 4 lbs. of brown sugar, and $\frac{1}{2}$ teaspoon of alum, powdered. Let this boil; after skimming, add 1 teaspoon each of cloves, allspice, mustard, a few peppercorns—all unground, and tied in a bag. Boil again, adding a little cayenne and salt. Pour over the beets. Next day drain off the syrup, bring to a boil, pour

over the beets again, then seal. This pickle will be of a rich, red color, and very delicious.—Mrs. Edgar Wilkinson, Palos, Ill.

MUSKMELON PICKLE.—Pare and prepare 7 lbs. of muskmelon that are turned a little yellow on the inside. Let come to a boil, 3 lbs. of light brown sugar, 1 pt. vinegar, and a little stick cinnamon; then add the fruit, and boil until clear. Will be ready for use in 2 weeks.—Mrs. A. L. Lansing, Flossmore, Ill.

PEAR PICKLES.—Select small, round ones, remove the blossom end, stick them with a fork. Allow to each qt. of pears 1 pt. of cider vinegar and 1 cup of sugar; put in a teaspoon allspice, cinnamon and cloves to boil with the vinegar; add the pears and boil, and seal in jars.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

PICKLED PEARS.—Boil 4 lbs. sugar and 1 qt. vinegar; skim, then add 12 lbs. pears and $\frac{1}{4}$ oz. whole cloves, $\frac{1}{2}$ oz. stick cinnamon, peel of lemon; boil pears till tender, then put in jars; let syrup boil a little longer, then pour it over them.—Mrs. E. L. Mathews, Chicago Heights, Ill.

WATERMELON PICKLES.—10 lbs. melon rind, boiled in pure water until tender; drain off the water through a colander. Make a syrup of 2 lbs. of white sugar, 1 qt. of vinegar, 1 oz. cinnamon; pour over boiling hot 3 days in succession.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

MOCK MUSTARD PICKLES.—Put cucumbers in salt over night, then bring to a boil and remove salt water. Take cider vinegar enough to cover cucumbers, after ascertaining quantity. Thicken with flour, add sugar, ground celery seed and tumeric to suit flavor and shade (color) and cook. When flour is cooked, add cucumbers, take from fire and can.—Mrs. C. E. Rennaker, Chicago Ridge, Ill.

DEVEILED APPLES.—For this relish use the sourest apples procurable. Peel, core and slice into a little cold water. Add equal weight apples and water, of light brown sugar. To a peck of apples allow the juice and grated rind of 3 lemons, 2 oz. of finely grated ginger, and 2 teaspoons of paprika. Boil together until the apples look transparent, then seal, while hot, in jars. This is fine to serve with meat.—Mrs. C. A. Armstrong, Oaklawn, Ill.

SPICED PEACHES (PICKLED).—Scald 3 lbs. of sugar, 1 pt. of vinegar, 2 oz. of cinnamon, $\frac{1}{2}$ oz. of cloves; pour over 7 lbs. of fruit, let it stand 24 hrs., then drain; scald again, pour over the fruit, letting it stand for another 24 hrs. Boil all together till fruit is tender, skim it and boil liquor until thick, pour over the fruit, and set away in jars.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

SWEET CUCUMBER PICKLES.—Soak whole cucumbers 3 days in brine strong enough to float an egg. Then soak in clear water for 3 days, changing often. Cut in chunks, cook 2 hrs., in vinegar and water with grape leaves and 1 teaspoon of powdered alum. Make a syrup of 3 lbs. of sugar, 3 pts. of vinegar to each 7 lbs. of cucumbers, add 1 oz. of cassia buds, 1 oz. whole allspice, 1 oz. celery seed. Boil well and then add the chunks of cucumber. Boil a few minutes. Let stand till the next day, then draw off the syrup, heat it up and pour over the pickles, and boil down.—Mrs. D. E. Remley, Willow Springs, Ill.

GREEN TOMATO PICKLE.—Slice 10 lbs. green tomatoes and put in layers, sprinkling salt on each layer, let it stand all night; next day drain from salt and add 2 qts. vinegar, 2 lbs. onions, thinly sliced, 2 teaspoons cayenne, 2 lbs. brown sugar, $\frac{1}{4}$ oz. of cloves, $\frac{1}{4}$ oz. cinnamon, $\frac{1}{4}$ oz. black peppercorns. Tie these spices in a piece of muslin and boil slowly, until the tomatoes and onions are tender. This pickle will keep an indefinite length of time.—Mrs. Chas. Kramer, Sutton, Ill.

RED CABBAGE PICKLES.—Chop fine 1 qt. red cabbage, 1 qt. boiled red beets, 1 cup horseradish, grated, 1 qt. vinegar, 1 cup sugar. Sprinkle a little salt on cabbage. Put sugar in vinegar and let simmer on fire, then let stand to cool before adding the cabbage.—Mrs. E. D. Blaine, Belmont, Ill.

SEVEN DAY PICKLE.—Cut the cucumbers fresh from the vine and put into a crock; add a tablespoon of salt, and pour over enough boiling water to cover; drain each morning and add fresh salt and boiling water for seven mornings; drain again and scald in weak vinegar. Put in jars and pour over the following preparation: 1 qt. of vinegar, 2 cups brown sugar, 2 tablespoons mixed spice, boil together, and when cool pour over the pickle. If on-

ions are desired, use small ones, and scald in weak vinegar, and mix with the cucumbers.—Mrs. M. E. Holmes, Homewood, Ill.

CORN RELISH.—2 doz. ears of corn, 1 head cabbage, 4 green peppers, 1 red pepper, 4 large onions. Cut corn off cob and chop fine. Other ingredients: Mix with 1 qt. vinegar, $\frac{1}{4}$ cup flour, 3 cups sugar, $\frac{1}{4}$ cup salt, 2 oz. dry mustard, 1 teaspoon tumeric. Boil 30 minutes, and add 2 teaspoons celery seed.—Mrs. N. Williams, 4548 Prairie Ave., Chicago, Ill.

CUCUMBER RELISH.—2 doz. large cucumbers, sliced and grated, $\frac{1}{2}$ cup salt. Put into cheesecloth and drain over night. In the morning add $\frac{1}{2}$ cup sugar, tablespoon mustard seed, 1 tablespoon celery seed, 1 qt. vinegar, and mix. Put up in self-sealing jars of bottles.—Mrs. N. Williams, 4548 Prairie Ave., Chicago, Ill.

GREEN TOMATO RELISH.—Wash and put through a coarse meat chopper $\frac{1}{2}$ peck green tomatoes, 6 medium-sized onions, 2 green sweet peppers (seeds removed). Heat, and add 2 cups white wine vinegar, 3 cups granulated sugar, 1 tablespoon celery seed, 1 tablespoon ground cinnamon, 1 teaspoon allspice, 1 teaspoon salt; then add the vegetables, and boil until they are soft. Put into pt. jars, and seal tight.—Mrs. L. R. Ridley, Tinley Park, Ill.

PIES AND PASTRY

PIE CRUST.—Take one-half as much shortening as flour. Rub the shortening into the flour and mix with cold water till very dry and stiff. For 1 pie with double crust take 1 cup flour and $\frac{1}{2}$ cup shortening.—Mrs. G. R. Thornton, 306 S. 2nd Ave., Maywood, Ill.

VARIATION I.—For 2 pies mix together 2 cups flour, 4 table-spoons of lard and a pinch of salt. Mix in the lard, unmelted, using the hands; add about $\frac{1}{2}$ cup of cold water, or enough to just about absorb the flour, but not to make a soft dough. Handle lightly, knead very little, roll bottom crust thicker than top.—Mrs. Frank R. Webber, 1001 S. 7th Ave., Maywood, Ill.

BAKED CRUST.—Prepare pastry according to directions for apple pie. Invert a pie tin and cover with the paste. Prick all over with a fork and bake in a hot oven. Baked crusts may be filled with chocolate or cream filling, or cranberry, apple or other fruit sauce. Individual crusts may be filled with jam or jelly, as tarts.—Mrs. C. E. Rennaker, Chicago Ridge, Ill.

BOILED CRUST.—Pass 6 oz. of flour, $\frac{1}{2}$ teaspoon of baking powder, and a pinch of salt through a sieve. Rub in 3 oz. of butter, add a small teacup of milk, gradually, and mix into a stiff paste. Roll out and use as directed.—Mrs. Roger Rawlings, Chicago Heights, Ill.

MERINGUE.—1 tablespoon powdered sugar to each white of egg, $\frac{1}{2}$ teaspoon of flavoring to each egg, lemon or orange juice or extract vanilla or any of the desired flavoring. Beat whites of eggs until stiff; add sugar, gradually, then flavoring.—Mrs. L. E. Mason, Oak Glen, Ill.

ALEXANDRA PIE.—Cream together 1 egg, 1 small cup sugar, 1 cup raisins, add 1 cup sour milk, 1 teaspoon each of cinnamon and cloves, a little nutmeg, pinch salt; stir all well together, fill a crust and cover with another, and bake.—Mrs. Oscar Hansen, Glenwood, Ill.

APPLE PIE.—Line plate with paste, pare, core and cut 1 sour apple into 8th or 16ths; put row around plate $\frac{1}{2}$ inch from edge, work towards center until plate is covered, pile on remainder, mix, and add $1\frac{1}{2}$ tablespoons sugar, speck of nutmeg or cinnamon, salt; dot with $\frac{1}{4}$ teaspoon butter, wet edge of under crust, cover with top, bake in hot oven for 45 minutes.—Mrs. Frances Hines, Tinley Park, Ill.

APPLE CUSTARD PIE.—Grate 1 large apple or 2 small ones; add $\frac{1}{2}$ cup sugar, or more if apples are tart, as quickly as possible, to keep from getting dark; add 1 beaten egg, salt and nutmeg, and thin to proper consistency with sweet milk; pour into pie crust and bake in moderate oven.—Mrs. Mary Kemp, Tinley Park, Ill.

DUTCH APPLE PIE.—4 sour apples, 2 tablespoons sugar. Sift together a $\frac{1}{2}$ cup flour, 2 teaspoons baking powder, and $\frac{1}{2}$ teaspoon salt, and rub in 4 tablespoons butter; beat 1 egg; add to $\frac{2}{3}$ cup milk; stir into the above and put in a deep pie-plate; core, quarter and partly rub apples in the batter, sprinkle sugar on apples only. Bake 15 minutes in a hot oven, and serve with lemon sauce.—Mrs. Mary Kemp, Tinley Park, Ill.

CREAMED APPLE SAUCE PIE.—Bake a single crust, spread with well-sweetened apple-sauce, beaten light; cover with whipped cream; lay on the baked upper crust, and sprinkle powdered sugar on top. You may substitute a meringue of frothed whites, slightly sweetened, for the cream, spreading the same upon the top crust.—Mrs. Jas. Jordan, Worth, Ill.

GRATED SWEET APPLE PIE.—1 scant cup of raw, grated, sweet apple, 2 well-beaten eggs, nearly 1 pt. of rich milk (or part of cream), a pinch of cinnamon, and sweetened to taste. Bake in 1 crust, slowly, until well done.—Eloise Jennings, Winnetka, Ill.

CREAMED SWEET APPLE PIE.—Pare, core and quarter Campfield pound or other sweet apples. Put them into a pudding dish with a few spoons of water to prevent burning, cover closely, and cook until tender, but not broken. Add 2 tablespoons of sugar to each cup, and let them get cold in the syrup. Then cut into thin slices or tiny dice. Roll out some puff paste quite thin; line a pie-plate, sprinkle with flour, lay on another crust and bake

until brown. When ready to serve open the crusts, spread the lower one with the stewed apple, cover with whipped cream, put on the top crust and sprinkle that with powdered sugar.—Mrs. L. Powel, Oaklawn, Ill.

GERMAN APPLE PIE.—Line a pie pan with paste, lay in side by side tart quartered apples, sprinkle over this $\frac{1}{2}$ cup flour, $\frac{3}{4}$ cup sugar, $\frac{1}{3}$ cup sour cream. Bake a rich brown without upper crust.—Mrs. M. Myers, Lewellyn, Ill.

MEXICAN APPLE PIE.—Line plate with pie crust, cover with quartered tart apples, hollow side up, fill with sugar and put bits of butter over, put sweet cream over top of sugar; grated nutmeg last. Bake till apples are tender.—Mrs. F. L. Myers, Flossmore, Ill.

APPLE MERINGUE PIE.—Slice and stew ripe, tart apples; run through the colander or vegetable press into the bowl. Sweeten plentifully, and beat in, while hot, a tablespoon of butter. Have ready buttered pie-plates lined with puff paste; when the sauce is cold fill these shells with it and bake until very light. Cover with meringue, slightly sweetened, and flavored with vanilla or other essence; set in a hot oven, and bake until the meringue begins to color. Sift powdered sugar over all. Eat cold.—Mrs. W. H. Nepper, Thornton, Ill.

APPLE POT PIE.—Select 8 apples, cut in 8ths, remove core but not skin, take 1 egg, $\frac{3}{4}$ cup rich milk, a pinch of salt, enough flour to make a stiff paste, roll out very thin, cut into 2-inch squares, put butter size of a small egg into a kettle, when a delicate brown remove to back of stove; now put in a layer of apples, a layer of rolled paste, a little brown sugar, a pinch of cinnamon; repeat. Over this pour boiling water, and cook for 20 minutes. Serve hot.—Mrs. J. H. Nathan, Glenwood, Ill.

BANANA PIE.—2 cups banana pulp pressed through a sieve; add $\frac{1}{4}$ cup sugar, the juice and grated rind of 1 lemon, 1 teaspoon butter, 2 egg yolks, $\frac{3}{4}$ cup of rich milk or cream, sprinkle with cinnamon, bake, and cover with meringue.—Mrs. Geo. S. Piper, Worth, Ill.

BLACKBERRY PIE.—Pick over and wash $1\frac{1}{2}$ cups berries. Stew until soft with enough water to prevent burning. Add sugar

to taste, and $\frac{1}{8}$ teaspoon salt. Line plate with paste, put on a rim, fill with berries (which have been cooled); arrange six strips pastry across the top, cut same width as rim; put on an upper rim. Bake 30 minutes in moderate oven.—Mrs. G. W. Perkins, Spaulding, Ill.

NEW ENGLAND BLUEBERRY PIE.—Wash and dredge blueberries with flour; then scatter among them $\frac{1}{2}$ cup of sugar for each pt. of berries. Fill paste shells with this, dot with butter, cover with another crust and bake. These are richer than huckleberry or blueberry pies, when made in the usual way, the flour thickening the juice slightly and with butter tempering the acid.—Mrs. R. H. Pennington, Oaklawn, Ill.

BUTTERSCOTCH PIE.—Cream together 2 beaten egg yolks, 1 cup brown sugar and a tablespoon of flour; add to a pt. of milk brought to a boil in a double boiler; cook till thick, stirring occasionally. Put into a baked crust and cover the top with the 2 beaten whites, to which 1 teaspoon of sugar has been added. Brown in slow oven.—Mrs. A. E. Hamilton, 508 S. 4th Ave., Maywood, Ill.

CARROT PIE.—2 cups mashed, boiled carrots, 1 cup granulated sugar, 3 well-beaten eggs, 1 teaspoon each ground cinnamon and ginger, a pinch of salt. Bake in hot oven without upper crust. This is very much like pumpkin pie.—Mrs. R. H. Pennington, Oaklawn, Ill.

CHERRY PIE.—Line your pie-plate with good crust, fill half full with ripe cherries; sprinkle over them about a cup of sugar, 1 teaspoon of sifted flour, dot a few bits of butter over that. Then fill the crusts full to the top. Cover with the upper crust, and bake. Stone the cherries.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

MOCK CHERRY PIE.— $2\frac{1}{2}$ cups cranberries, $\frac{3}{4}$ cup sugar, 3 tablespoons cracker crumbs, $\frac{3}{4}$ cup seeded raisins, 7 cups water, 1 teaspoon vanilla. Chop cranberries and raisins together, add water, and cook slightly, add sugar and crumbs, cooking till well mixed; when cool, add vanilla, and just before serving put between baked crusts or cover with baked lattice crust. This makes a large quantity.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

CHOCOLATE PIE.—Mix together 1 cup sugar, 2 heaping tablespoons of flour, 4 tablespoons of grated chocolate and a pinch of salt; add a pt. of water or milk or equal parts of water and milk, a lump of butter, 2 beaten eggs, flavoring to taste. Cook in a double boiler till it thickens. Pour into a baked crust.—Jessie Clevenger, Carlonville, Ill.

VARIATION I.—2 cups milk, 2 tablespoons grated chocolate, $\frac{3}{4}$ cup sugar, yolks of 2 eggs. Heat 2 tablespoons grated chocolate and 2 cups milk together, add the sugar and yolks together, beaten to a cream. Flavor with vanilla. Bake with under crust. Spread meringue of the white over the top.—Mrs. Geo. S. Piper, Worth, Ill.

COCOANUT PIE.—Mix the yolk of 3 eggs and 1 teacup of sugar, stir in 1 pt. of milk, add 1 grated cocoanut (if prepared cocoanut is used, take 1 teacup), filling the pan even full, and bake. Beat whites of eggs to froth, stirring in 3 tablespoons of sugar, pour over pie, and bake to a light brown.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

CONVERT PIE.—Cook $\frac{1}{2}$ cup macaroni until tender, scald 1 cup of cream and add 1 cup bread crumbs, 1 tablespoon each of bread crumbs and butter, 1 teaspoon of red or green pepper, $\frac{1}{2}$ cup grated cheese, 2 eggs, and 1 small teaspoon salt.

Oyster Sauce.—Rub 2 tablespoons of flour and 1 of butter smooth; add 1 cup hot milk, pinch of pepper and $\frac{1}{2}$ teaspoon of salt. When thick add 1 small can oysters, and pour over pie.—Mrs. Frederic Sharp, 700 S. 3rd Ave., Maywood, Ill.

CRABAPPLE PIE.—Quarter and core, but do not pare, Siberian crabapples. Make a pie as for ordinary apples, adding about 1 cup of sugar.—Eloise Jennings, Winnetka, Ill.

CRANBERRY PIE.—Put into a dish or basin 1 coffee cup of split cranberries; add 1 cup of white sugar, $\frac{1}{2}$ cup of water, 1 tablespoon of sifted flour; stir all together, and put into crust. Cover with an upper crust.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

CREAM PIE.—1 cup new milk, 1 dessertspoon of corn starch, yolks of 2 eggs; beat yolks of eggs and corn starch to-

gether, stir into milk, sweeten to taste, and flavor with vanilla; allow to boil until eggs and starch are cooked, then cool and put into a pie shell, which is baked and cool beforehand. Then beat the whites to a stiff froth with $\frac{1}{4}$ cup of granulated sugar. Spread over the pie and set in a moderate oven for 3 minutes.—Mrs. Geo. S. Piper, Worth, Ill.

BANANA CREAM PIE.—Put into a double boiler a cream filling made with 1 pt. water or milk or equal parts of each, yolks of 2 eggs, a small piece of butter, 2 heaping teaspoons of flour and sugar, and flavoring to taste. While this is cooking slice 2 large bananas into a baked crust and sprinkle with sugar. Pour filling over when thick, and cover with meringue.—Jessie Clevenger, Carlonville, Ill.

DATE CREAM PIE.—Bake a rich crust in a deep pie-plate or tin, pricking it to prevent blistering. To each 8-inch plate allow $1\frac{1}{2}$ cups stoned and chopped dates, mixed with sufficient sweetened and flavored whipped cream to fill. Cover the top with a meringue, browned lightly. When cold, dot with bits of bright red jelly.—Eloise Jennings, Winnetka, Ill.

CREAM PEACH PIE.—Line a pie-pan with rich paste; peel, halve and seed peaches enough to fill the pan; mix 2 tablespoons of flour with 1 cup of sugar and sprinkle over the peaches; fill the pan with thick, sweet cream and bake till done. Canned peaches or apples cut in eighths may be used.—Eloise Jennings, Winnetka, Ill.

GERMAN CREAM PIE.— $1\frac{1}{4}$ cups of milk or cream, 3 rounding tablespoons sugar, 1 tablespoon of flour, 3 yolks of eggs, $1\frac{1}{2}$ teaspoons vanilla. Cook in double boiler until thick meringue, whites of 3 eggs, 3 tablespoons sugar, few drops of vanilla. Bake crust first, then add filling, then meringue, and brown lightly.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

CUSTARD PIE.—Beat together 3 tablespoons of flour and 1 tablespoon of sugar; add 3 beaten eggs, reserving the white of 1 for the top, 3 cups milk, and grated nutmeg. Put into a baked crust in a deep tin. When done and nicely browned, beat whites to a froth and add a tablespoon of cocoanut, and place on top; brown.—Mrs. C. K. Wurtz, 216 S. 2nd Ave., Maywood, Ill.

FANCY PIE.—1 cup of any kind of fruit, 1 cup of sugar, yolk of 2 eggs, 2 tablespoons of water, 1 tablespoon of flour. Bake in open crust. Beat the whites stiff, with 4 spoons of sugar added. Frost, and brown slightly.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

FRUIT PIE.—Must be baked in 2 qt. metal basin to give it the right shape; the basin must be of nearly the same size, top and bottom; first make a nice pie crust, put a layer of it in the bottom, but not around the side of the dish; then a layer of chopped sour apples, 2 inches thick; a layer of chopped raisins; sprinkle sugar over this, pieces of butter any size you like—cloves and nutmeg are nice; another layer of crust, fruit, etc. Put a crust on top, bake slowly for 2 hrs.; when done turn bottom upwards on a plate, and before putting it on the table, sprinkle fine sugar over it. It is quite as good when warmed again as when first baked. It requires 1 lb. of raisins, 10 or 12 good-sized apples, 2 large cups of sugar.—Mrs. C. E. Rennaker, Chicago Ridge, Ill.

GOOSEBERRY PIE.—Wash the gooseberries and pour enough boiling water over to cover them. Let stand a few minutes, and then drain. Line your pie-plates with pastry, fill them with fruit, and add $\frac{3}{4}$ lb. of sugar to a pt. of fruit; sprinkle flour over the top, and cover with the top crust; leave an opening in the center.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

GRAPE PIE.—Pop the pulp out into one dish, and put the skin into another. Then simmer the pulp a little over the fire to soften it; remove, and rub it through a colander to separate from the seeds. Then put the skin and pulp together, and they are ready for pies.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

HUCKLEBERRY PIE.—1 pt. of canned or fresh huckleberries, 2 heaping teaspoons of flour, 1 cup sugar, mixed with flour, 1 tablespoon vinegar or 2 of cider; bake in 2 crusts.—Mrs. G. W. Perkins, Spaulding, Ill.

JELLY PIE.—Cream together $\frac{1}{3}$ cup of butter and 1 small cup sugar, add $\frac{1}{2}$ cup of milk or cream, yolks of 2 eggs and 4 tablespoons of jelly. Beat all together and bake in a thin crust. Cover with meringue, made of the whites of 2 eggs and $\frac{1}{2}$ cup of

sugar, return the pie to the oven and brown lightly.—Eloise Jennings, Winnetka, Ill.

LEMON PIE.—Juice and grated rind of 1 large lemon, 1 cup sugar, 2 eggs, 2 tablespoons (rounded) flour, 1 cup milk, put the sugar into the yolk, and beat, add flour and beat again; add milk, fold in the stiffly beaten whites, being careful not to beat the mixture after the whites are added. Bake as a custard; the whites rise to the top while baking and form a sort of meringue. Water may be used instead of milk, if strong taste of lemon is desired.—Mrs. J. H. Nathan, Glenwood, Ill.

LEMON PIE WITH TWO CRUSTS.—Beat 2 eggs light, and stir into them 2 cups of sugar; add a pt. of water, 3 tablespoons of cracker-dust, the same quantity of flour, rubbed to a paste with a little cold water, the grated rind of one and the juice of 2 lemons. Beat hard, add a pinch each of cinnamon and nutmeg, and turn the mixture into pie-plates lined with pastry. Cover with an upper crust, cut gashes in this for the escape of the steam, and bake in a steady oven for 40 minutes.—Mrs. W. H. Nepper, Thornton, Ill.

LEMON PIE WITHOUT LEMONS.—Beat yolks of 2 eggs (save whites for frosting) with $\frac{3}{4}$ cup sugar until smooth. Then stir in 3 tablespoons of vinegar, and add 2 heaping tablespoons of flour, and stir until thoroughly mixed together; add 1 cup of boiling water, stir well, then set over fire until thickened.—Mrs. F. L. Myers, Flossmore, Ill.

MARLBOROUGH PIE.—1 pt. strained apple, 1 pt. of sugar, $1\frac{1}{2}$ nutmegs, $\frac{1}{2}$ pt. of cream or $\frac{1}{2}$ pt. of milk, and melt in it $\frac{1}{4}$ lb. of butter, 1 lemon, juice, grated rind and pulp, and 4 eggs. Bake in 1 crust for $\frac{3}{4}$ hr. in deep dishes. (Half this rule makes 2 pies.)—Eloise Jennings, Winnetka, Ill.

MINCE MEAT.—Mix together $1\frac{1}{2}$ cups ground, cooked beef, 1 cup ground suet, 5 cups chopped raisins, 4 cups currants, 6 cups chopped apples, 1 qt. boiled cider or fruit juice, 1 pt. of water, 1 cup ground or chopped figs, 1 cup ground or chopped dates, $\frac{1}{4}$ cup ground or chopped raw orange peeling, 3 cups brown sugar, a little salt, spices to taste. Fill a pie-plate lined with pie paste.

and cover with a top crust. Bake in a moderate oven.—Mrs. M. Myers, Lewellyn, Ill.

MOCK MINCE PIE.—8 crackers, rolled fine, 2 eggs, 1 cup of sugar, $\frac{1}{2}$ cup of vinegar, 1 cup of molasses, $\frac{1}{2}$ cup of boiling water, 1 cup of chopped raisins, cloves, cassia, nutmeg.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

NUT MINCE PIE.—1 cup of walnut meats, 2 cups of apples, cut fine, $\frac{1}{2}$ cup of vinegar, $\frac{1}{2}$ cup of water or fruit juice, $\frac{1}{2}$ cup of sugar, 1 cup of raisins, $\frac{1}{2}$ teaspoon of cinnamon, $\frac{1}{2}$ teaspoon of allspice, $\frac{1}{2}$ teaspoon of cloves, $\frac{1}{2}$ teaspoon of salt. The spices and the sugar are mixed, then add all the other ingredients. Divide into two pie-plates, lined with pastry, cover with a top crust and bake in a hot oven.—Mrs. L. Powell, Oaklawn, Ill.

CREAMED PEACH PIE.—Peel, stone and halve ripe peaches. Line a deep pie-plate with puff paste, and lay the peaches in this. Sprinkle thickly with sugar and fit on an upper crust. Have ready and cold, a cream sauce, made by scalding $\frac{1}{2}$ pt. of milk, and thicken it with a tablespoon of corn starch, rubbed smooth in a little cold milk. Add 2 tablespoons of sugar and the frothed white of 1 egg. Boil together for 5 minutes, and set aside to cool. When the pie is done, carefully lift the top crust and fill the pie to overflowing with the cream sauce. Replace the crust, and set in a cool place. Sprinkle with powdered sugar, and eat very cold.—Mrs. Jas. Jordan, Worth, Ill.

PINEAPPLE PIE.—Beat half the weight of a pineapple in butter to a creamy froth; add its weight in sugar, also the yolks of 5 eggs, continue to beat till very light; add 1 cup of cream, 1 grated pineapple, and the whites of the eggs, beaten to a stiff froth. Bake with an under crust.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

PLUM PIE.—Make crust as for custard pie. Quarter and pit plums, and lay them on the crust thick. Beat 1 egg and put a little milk with it, well beaten. Add 1 cup of sugar, some cinnamon, and a little piece of butter. Pour over plums, and bake.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

VARIATION I.—Stew plums or damsons in only just enough water to keep them from burning; when tender and while hot

sweeten them with sugar, and when they are cold pour them into pie-dishes, lined with paste, dredge flour over them, put on a top crust with a slit in the center, wet and pinch together the edges of the crust, and bake 1 hr.—Mrs. Oscar Hansen, Glenwood, Ill.

POTATO PIE.—1 cup grated potatoes, 1 cup sugar, 1 cup boiling water, juice and rind, grated, of 1 lemon, butter size of an egg; boil all together until thick, then put into pie crust and cover just as you would any other pie.—Mrs. Jas. Jordan, Worth, Ill.

PRUNE PIE (Chicopee, Mass., Recipe).—Let $\frac{3}{4}$ lb. prunes soak in cold water over night; stew until tender, let cool, and remove the stones. Arrange them in a crust, add $\frac{1}{2}$ cup sugar, 2 tablespoons butter, juice of $\frac{1}{2}$ a lemon, 2 tablespoons of flour, salt, and juice from the prunes, which should have been reduced in cooking the prunes.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

PUMPKIN OR SQUASH PIE.—Peel, cut in small squares, cook in hot water just enough to cover, till soft. Run through a colander. $1\frac{1}{2}$ cups of squash are enough for 1 pie. Sweeten to taste, add a little ginger, nutmeg and cinnamon, a pinch of salt and a pinch of baking soda. Put into a pie crust and bake in the oven.—Mrs. F. E. Clower, 1103 S. 7th Ave., Maywood, Ill.

QUAKER PIE.—Yolk of 1 egg, $\frac{2}{3}$ cup sweet milk or water, 1 teaspoon baking powder. Make batter to drop stiff from spoon. Grease deep pie-plate, spread on the batter and cover with stewed apples, and bake.

Sauce.—White of 1 egg, butter and sugar, creamed together.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

QUINCE PIE.—Line plate with paste, slice in the quince, and sweeten to taste. They require lots of sugar. Place dots of butter on top, cover with a top crust, and bake.—Mrs. Mary Kemp, Tinley Park, Ill.

RAISIN PIE.—Mix together 1 cup chopped raisins, 1 cup sugar, 1 cup milk or cream, 1 egg, 2 teaspoons vinegar, cinnamon and cloves to taste. Bake with upper crust.—Mrs. Frederic Sharp, 700 S. 3rd Ave., Maywood, Ill.

LEMON RAISIN PIE.—1 cup seeded, chopped raisins, the juice and grated rind of a lemon, 1 cup of cold water, 1 tablespoon of flour, 1 cup of sugar, 2 tablespoons of butter. Stir lightly together and bake with upper and under crusts.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

RASPBERRY CREAM PIE.—Rub $\frac{1}{3}$ cup each of butter and sugar to a smooth cream; add the beaten yolks of 4 eggs, a large tablespoon of raspberry jam and $\frac{1}{2}$ cup of thick, sweet cream. Line a small pie-plate with puff paste, bake the paste and cook the mixture in a double boiler; put it in the paste, when done, and make a meringue of the whites of the eggs, beaten stiff with a little fine sugar; spread on the top, and brown.—Eloise Jennings, Winnetka, Ill.

RHUBARB OR PIE-PLANT PIE.—Pour boiling water over 2 cups of chopped pie-plant, and let stand a few minutes, drain off the water, and add 1 cup of sugar, 2 tablespoons of flour, yolks of 2 eggs, well beaten, 3 tablespoons of water. Bake with an under crust, when done, make an icing by mixing the whites of 2 eggs, well beaten, with 2 tablespoons of sugar, put over the top. Set back in the oven until the icing is a delicate brown.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

RHUBARB CUSTARD PIE.—Cook $2\frac{1}{2}$ cups rhubarb with about 1 tablespoon of water, add $2\frac{1}{2}$ cups sugar just as removed from fire, and add beaten yolks of 2 eggs, stirring vigorously. Put into baked shell, cover with meringue.—Mabel Sturtevant, 105 S. Dearborn St., Chicago, Ill.

SOUR MILK PIE.—1 cup thick, sour milk, 2 tablespoons of butter, $\frac{3}{4}$ cup raisins, 1 teaspoon of cinnamon, $\frac{1}{4}$ teaspoon of nutmeg and cloves, 1 tablespoon of flour, 1 cup sugar. Bake with upper and lower crust.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

SQUASH PIE.—1 egg, 1 cup cooked squash, 1 cup of milk, $\frac{1}{3}$ teaspoon salt, $\frac{1}{4}$ cup of sugar, 1 teaspoon molasses, $\frac{1}{2}$ teaspoon of ginger $\frac{1}{16}$ teaspoon cinnamon, speck of cloves, 3 drops vanilla. Bake as pumpkin pie in one crust.—Mrs. L. E. Mason, Oak Glen, Ill.

STRAWBERRY PIE.—Line a buttered plate with puff paste, wash with white of egg, and fill with ripe strawberries, capped and washed. Sweeten plentifully, cover with another crust; cut slits in this and bake.—Mrs. A. L. Lansing, Flossmore, Ill.

SWEET POTATO PIE.—Parboil, peel, and when cold, grate enough sweet potatoes to make a lb. Cream a $\frac{1}{2}$ cup of butter with $\frac{3}{4}$ cup of sugar and the beaten yolks of 4 eggs, a teaspoon each of powdered cinnamon and nutmeg, the grated potato, the juice and rind of 1 lemon, a wineglass of brandy, and, last of all, the whites of 4 eggs. Line a large pie-plate with puff paste, fill with the mixture, and bake.—Mrs. Edgar Wilkinson, Palos, Ill.

TURN-OVER PIES.—Mix a plain puff paste. Roll thin, and cut into circular pieces about the size of a saucer. Put fruit over one-half of the piece. Sprinkle with sugar. Wet the edges and turn the paste over. Press the edges together and bake on tins in a quick oven 20 minutes.—Mrs. C. C. Chauncy, Mt. Prospect, Ill.

VINEGAR PIE.—Bake crust as for lemon pie. Mix 1 egg, 1 cup sugar, 1 tablespoon corn starch, 2 tablespoons of vinegar, 1 cup cold water, add nutmeg flavor and cook in a double boiler till thick, fill the crust and make a lattice work of pie-crust over top. Brown in oven. Serve hot or cold.—Mrs. Geo. S. Piper, Worth, Ill.

WASHINGTON PIE.—Cream together 1 cup sugar and 1 egg; add $\frac{1}{2}$ cup milk, butter size of egg, make a stiff batter, as for cake, using 1 teaspoon baking powder to 1 cup flour; bake in jelly pan, slip it off and spread with strawberry or raspberry jam; over this spread the whites of 2 eggs, beaten to stiff froth, with a little sugar. Put in oven till set; eat with or without cream, while hot. This is good also cut cold and used for a cake.—Mrs. S. A. Perkins, Palos Park, Ill.

TARTS

CHOCOLATE TARTS.— $\frac{1}{2}$ cup milk and $\frac{1}{2}$ cup water, add 1 cup sugar, 1 teaspoon butter, a pinch of soda, and $\frac{1}{2}$ cake grated chocolate. When this boils add $1\frac{1}{2}$ tablespoons corn starch, or more, to make stiff enough, dissolved in a little water, let boil

until thickened, add 1 teaspoon vanilla. Place in tart shells and put icing on top.—Mrs. S. A. Perkins, Palos Park, Ill.

CRANBERRY TART.— $2\frac{1}{2}$ cups cranberries, $1\frac{1}{4}$ cups sugar, $\frac{1}{2}$ cup water. Pick over and wash berries, add water, to cover and cook over moderate fire until all the berries have burst, then add sugar, and cook to thoroughly combine. Cook and put in baked shell, and just before serving cover with lattice of baked crust, or bake mixture in crust without previously baking.—Mrs. R. A. Watkins, Oak Forest, Ill.

COCOANUT TARTS.—Boil together 1 cup of sugar, $\frac{1}{2}$ cup of water, $\frac{1}{2}$ of a grated cocoanut. Boil the water, sugar and cocoanut together for 5 minutes. Remove the mixture from the fire, and when it is nearly cold, add the yolks of 3 eggs, well beaten. Stir all well together, pour the preparation into patty pans, lined with crust, and bake 8 minutes. Beat the whites stiff, add 2 tablespoons of sugar, distribute this meringue among the tarts and return them to the oven to brown lightly.—Mrs. F. Alexander, Greenwood, Ill.

DATE TARTS.—Blanch $\frac{1}{2}$ lb. shelled almonds, stone $\frac{1}{2}$ lb. dates, and chop both. Beat 4 eggs and $1\frac{1}{2}$ cups fruit sugar, gradually add flavoring, add almonds and dates. Drop in buttered pan and bake 1 hr. in a slow oven.—Mrs. M. E. Holmes, Homewood, Ill.

HAZELNUT TARTS.—Mix 1 scant cup of powdered sugar and well-beaten yolks of 6 eggs, add 1 tablespoon of rum, $\frac{2}{3}$ lb. ground nuts, $1\frac{1}{4}$ cups of ground bread, keeping $\frac{1}{3}$ cup for filling, and the whites of eggs. Bake in 2 layers.

Filling.—1 cup milk, $1\frac{1}{2}$ cup sugar, butter size of an egg; let them come to a boil. Set aside and add $\frac{1}{3}$ lb. ground nuts, remaining bread, and 1 teaspoon of rum.

Frosting.— $1\frac{1}{3}$ cups of confectioner's sugar with enough cream to make it stiff. Flavor with almond or vanilla extract.—Mrs. F. Alexander, Glenwood, Ill.

LEMON CHEESE FOR TARTS.—1 lb. white sugar, rind of 2 lemons, juice of 3 or 4 small ones, yolks of 3, whites of 3, 6 oz. of butter. Boil until thickness of honey. Put into sealers and keep in a cool place. Will keep a long time.—Mrs. M. E. Holmes, Homewood, Ill.

PUDDING AND DESSERTS

A DELICIOUS PUDDING SAUCE.—Beat the whites of 2 eggs stiff and beat in the yolks. Add 1 cup of sugar to $\frac{1}{2}$ pt. of cream, beaten stiff. Just before serving beat the eggs and cream together.—Mrs. A. Morgan, 429 19th Ave., Maywood, Ill.

HARD PUDDING SAUCE.—Cream 1 cup sugar, and $\frac{1}{2}$ cup butter, grate 1 apple or 3 slices of pineapple, and add the well-beaten white of 1 egg. Beat all thoroughly together.—Mrs. C. K. Wurtz, 216 S. 2nd Ave., Maywood, Ill.

MAPLE SYRUP PUDDING SAUCE.—To $\frac{1}{2}$ cup maple syrup add 1 tablespoon butter, 3 tablespoons of flour, thin with $\frac{1}{2}$ cup cold water, pour 3 cups boiling water over this.—Jane Parker, 803 S. 2nd Ave., Maywood, Ill.

SAUCE FOR PLUM PUDDING.—Stir 2 tablespoons of butter into 2 cups of sugar and 1 tablespoon of flour, add the yolks of 2 eggs, beaten very light, and 1 cup of boiling water. Cook, stirring steadily, for a few minutes. Take from fire and add the whites, beaten to a stiff froth. Flavor with lemon juice or nutmeg and brandy.—Mrs. Harry Stearns, 134 S. 19th Ave., Maywood, Ill.

SAUCE—"ROSA BONHEUR."—1 pt. good claret mixed with $\frac{1}{4}$ lb. sugar, yolks of 4 eggs and 2 whites, well beaten, juice of 2 lemons and 1 orange. Beat all together, adding a very little corn starch. Cook in double boiler until stiff, and serve while fresh and hot.—Mrs. Wm. P. Williams, 4463 Woodlawn Ave., Chicago, Ill.

TARTARE SAUCE.—Mix and chop very fine each of the following: 1 tablespoon of capers, olives, green cucumber pickles, and parsley. Press dry in a cloth. Then add gradually to 1 cup of mayonnaise.—Mrs. F. C. Winter, Winnetka, Ill.

ALMOND PUDDING.—Soak 3 tablespoons of finely grated bread crumbs in milk. Add $\frac{1}{4}$ lb. of blanched and pounded al-

monds, a piece of butter size of an egg, melted in a pt. of new milk, sugar to taste, a teaspoon of grated lemon rind, a little nutmeg, and 3 eggs, well beaten. Place in a pudding dish lined with paste, and bake in a moderate oven.—Mrs. E. D. Kelley, Winnetka, Ill.

BAKED APPLES.—Pare and core greening apples and fill the holes with sugar, sprinkle cinnamon over, and bake. Serve with cream.—Mrs. C. K. Wurtz, 216 S. 2nd Ave., Maywood, Ill.

APPLE DUMPLINGS.—1 pt. flour, 1 heaping teaspoon baking powder, pinch of salt, 1 heaping tablespoon lard. Mix well together, add water enough to roll thin. Peel 2 big apples and slice thin. Divide the dough and apples into 4 or 5 parts, as desired. Cover the apples with the dough, seasoning the apples with a very little sugar, cinnamon or nutmeg. Place in baking pan, with a large cup of boiling water in which a small $\frac{1}{2}$ cup of brown sugar has been dissolved. Baste often while baking.—Mrs. Wm. P. Williams, 4463 Woodlawn Ave., Chicago, Ill.

APPLE PUDDING.—Cream together 1 cup sugar and 1 tablespoon butter; add 1 beaten egg, $\frac{3}{4}$ cup milk, 1 heaping cup flour in which 1 teaspoon baking powder has been sifted. The batter should be quite stiff. Have the pudding pan well greased, cover with a layer of thinly sliced apples, add a layer of the batter, etc. Serve with pudding sauce. Any kind of canned or fresh fruits may be used in the same way. If raisins or berries are used, mix with flour. If canned or stewed fruits are used, use the juice for the sauce.—Jane Parker, 803 S. 2nd Ave., Maywood, Ill.

VARIATION I.—5 apples, pared and quartered, sprinkle with sugar and small spices to taste. Cream 1 tablespoon of butter and $\frac{1}{2}$ cup sugar, add 1 beaten egg, $\frac{1}{2}$ cup milk, flavor with cinnamon, nutmeg or vanilla, and flour enough to make a stiff dough, sifted with 1 heaping teaspoon of baking powder; mix little stiffer than cake dough. Pour over the apples and bake slowly. Serve hot with milk, cream or pudding sauce. It may be served cold with plain or whipped cream. Nice to put up with cold lunches.—Mrs. Mary Herring, 404 S. 11th Ave., Maywood, Ill.

APPLE FLOAT.—Pare and core 6 large apples and bake. Beat 1 cup powdered sugar and the beaten whites of 1 egg until

very light; add $1\frac{1}{2}$ pts. milk, the yolk of 1 egg, 1 teaspoon of corn starch, and a little salt. Put in a double boiler and stir until thick, place in a dish and float the baked apples upon it.—Mrs. C. K. Wurtz, 216 S. 2nd Ave., Maywood, Ill.

APPLE GRAHAM PUDDING.—Mix together 2 cups of white flour, 1 cup graham flour, 2 cups chopped apples, 2 scant teaspoons of soda, $\frac{1}{2}$ cup sour milk, 1 cup molasses, $\frac{1}{2}$ cup butter, 1 teaspoon of nutmeg, 1 teaspoon of mace, 1 teaspoon of cinnamon. Pour into buttered pan large enough to permit rising; cover closely and steam 2 hrs. Use hard sauce for dressing or a boiled corn starch dressing flavored with grated lemon rind and juice.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

STEAMED APPLE PUDDING.—Chop $\frac{1}{4}$ lb. of beef suet fine and mix with 1 qt. of flour. Peel and core 4 good-sized apples, and chop fine; add 4 tablespoons of sugar, and mix thoroughly with flour and suet; add enough water to make it hold together; put in a pudding bag or steamer, and boil or steam 2 or 3 hrs. Serve hot with a plain pudding sauce, made with 1 cup milk, 1 teaspoon flour, and sweetened to taste.—Mrs. Joseph Wylegalla, 1415 S. 2nd Ave., Maywood, Ill.

BETTY OR BABY IN THE BAG.—Make a biscuit dough and roll out in a sheet. Peel and quarter apples and lay across, sprinkle over raisins, cinnamon and sugar. Roll like a jelly-roll. Put into a bag and steam. Serve with a plain pudding sauce. Blueberries used instead of apples make a nice pudding. Any kind of berries or fruit may be used.—Mrs. E. J. McGrath, 315 S. 5th Ave., Maywood, Ill.

BLACKBERRY BREAD.—Stew berries, sweeten; pour hot over thin slices baker's bread, buttered, making alternate layers with fruit; last put a plate on top, and when cold set on ice. Serve with whipped cream.—Mrs. D. E. Gentry, Glencoe, Ill.

BLACKBERRY EMPRESS.—2 cups milk, 1 egg, $\frac{1}{3}$ cup of butter, 1 teaspoon baking powder, and flour to make a thin batter. Place layer in a pudding dish; cover with a qt. blackberries, well covered with sugar and few dabs of butter. Cover with the remaining batter. Bake 1 hr. Serve either hot or cold, with

whipped cream, sweetened.—Mrs. C. A. Armstrong, Oaklawn, Ill.

BLUEBERRY PUDDING.—3 cups flour, 1 qt. blueberries, 1 teaspoon soda, beaten into 1 cup molasses, salt, steam 3 hrs.

Sauce.—Beat 2 even tablespoons of butter and $\frac{1}{2}$ cup of powdered sugar to a cream, add the well-beaten white of an egg, and 3 tablespoons of Sherry, or any kind of flavor. Beat the mixture perfectly smooth, set over a pan of boiling water, and serve hot.—Mrs. D. E. Gentry, Glencoe, Ill.

BREAD AND BUTTER PUDDING.—Cut bread into thin slices and spread with butter, lay in a deep dish, sprinkle with raisins, currants, and pour over it a mixture made of 2 beaten eggs, to which have been added 2 tablespoons of sugar, a pt. of milk; grate nutmeg over and bake in a slow oven.—Mrs. Joseph Wylegalla, 1415 S. 2nd Ave., Maywood, Ill.

BRIDE'S PUDDING.—Wheat flakes, ground wheat or toasted wheat, sugar and vanilla, chopped (blanched) almonds, chopped raisins, pine-nuts, dates and citron.—Mrs. D. E. Remley, Willow Springs, Ill.

CAKE PUDDING.—Take 4 or 5 pieces of cake to a pt. of milk; soak up the cake in the milk; add 2 beaten eggs, 1 cup sugar, flavor with vanilla and bake until it thickens like a custard. Dry bread or crackers may be used instead of cake.—Mrs. Henry T. Lane, 305 S. 4th Avenue, Maywood, Ill.

CHESTNUTS WITH WHIPPED CREAM.—Boil the chestnuts, and when perfectly tender, press them through a colander in the center of a large chop plate. Dust then thickly with powdered sugar and heap around 1 pt. of cream (whipped to a stiff froth). The cream may be flavored with Sherry or vanilla.—Mrs. Chas. Kramer, Sutton, Ill.

CHOCOLATE JOY.—Put 2 cups of water in a double boiler, add $\frac{1}{2}$ cup minute tapioca, 2 tablespoons each of grated chocolate and sugar, and a pinch of salt; boil until clear; add $\frac{1}{2}$ lb. washed and stoned dates, cut in small pieces. Eat cold, with cream.—Mrs. Harry Stearns, 134 S. 19th Ave., Maywood, Ill.

CHOCOLATE PUDDING.—Boil 1 pt. milk, a pinch of salt, and $\frac{1}{2}$ cup sugar, and 2 tablespoons of corn starch, dissolved in an equal quantity of cold water. Boil until thick, stirring constantly. Remove from fire. Melt 1 square of chocolate in a little hot water; add to mixture and cook a little longer, after removing from fire add 1 teaspoon of desired flavoring.—Mrs. Mary Herring, 404 S. 11th Ave., Maywood, Ill.

COCOANUT PUDDING.—Beat the yolks of 3 eggs, add 1 pt. of fine bread crumbs, a piece of butter size of an egg, a pinch of sugar, a cup of dessicated cocoanut which is soaked for an hr. in one-half of the milk; bake till like thick custard, then add the whites of eggs, beaten to a froth, and a tablespoon of pulverized sugar, beaten in with them. Flavor with lemon extract.—Mrs. E. D. Blaine, Belmont, Ill.

CRACKER PUDDING.—1 pt. of milk, yolks of 2 eggs, 3 crackers, rolled fine, 2 tablespoons sugar, pinch of salt, flavor with vanilla, bake in a slow oven; when cool spread with jelly. Beat the whites to a stiff froth; add $\frac{1}{2}$ cup sugar; spread this on top. Place in the oven and brown.—Mrs. C. E. Rinnaker, Chicago Ridge, Ill.

CROQUARTE OF ORANGES.—Make a syrup of granulated sugar until it will spin a thread. Peel and remove the hard pith and inner white skin of 5 oranges. Butter a pudding mould and dip each piece of orange in the syrup and press against the sides of the mould. Place one against the other until all are used. Put on ice until hardened. Stir $\frac{1}{2}$ box gelatin and $\frac{1}{2}$ cup sugar in 1 pt. boiling water. When dissolved put in cool place. Beat the whites of 3 eggs to a stiff froth, and beat gelatin to the same state; add whites of eggs, beat until smooth, and pour over prepared oranges. When well hardened turn out, and serve with cream.—Mrs. M. E. Holmes, Homewood, Ill.

STEAMED CRANBERRY PUDDING.—1 egg, beaten light, 1 cup sweet milk in which dissolve 2 teaspoons baking powder, thoroughly mixed with 2 cups of flour, and a little salt. Add 1 cup of cranberries, and steam $1\frac{1}{4}$ hrs.—Mrs. D. E. Gentry, Glen-coe, Ill.

DATE PUDDING.—Mix in the order given: $\frac{1}{2}$ cup butter, 2 cups sugar, 3 eggs, 1 cup milk, 3 cups flour, 2 teaspoons baking

powder, 1 cup dates, $\frac{1}{2}$ cup chopped nuts, a pinch of salt, 1 teaspoon vanilla. Figs may be used in this recipe instead of dates. Cookies may be made from this batter by dropping it from a spoon into a cookie-pan. To serve as a dessert, cut the cake in squares and serve with whipped cream or custard.—Mrs. Helen Williams, 6032 Ellis Ave., Chicago, Ill.

ECLAIR PUDDING.—4 eggs, 1 cup sugar, 1 of flour, 1 teaspoon of vanilla, 1 of baking powder. When baked spread the top with chocolate icing.

Icing.—White of 1 egg, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup of sugar, 4 tablespoons grated chocolate. Boil until thick and smooth. Just before serving split and fill with the following custard: 1 pt. of eggs, yolk of 3 eggs, little salt, $\frac{1}{2}$ cup sugar, 2 tablespoons of corn starch; flavor with vanilla.—Mrs. Parke Hamilton Akin, 1015 N. 3rd Ave., Maywood, Ill.

FOOD FOR THE GODS.—3 eggs, 3 heaping tablespoons cracker crumbs, 1 cup sugar, $\frac{1}{2}$ lb. English walnut meats, chopped, 1 teaspoon baking powder, $\frac{1}{4}$ lb. dates, seeded and chopped. Beat the eggs thoroughly and mix with the sugar; add the baking powder and cracker crumbs mixed together. Stir in nuts and dates last. Bake 1 hr. in slow oven. Serve with whipped cream.—Mrs. Wm. P. Williams, 4463 Woodlawn Ave., Chicago, Ill.

GELATIN PUDDING.—Make a custard with yolks of 4 eggs, 1 pt. of milk, and sugar to taste. Set $\frac{1}{3}$ box of gelatin to soak a few minutes in a little cold water, then dissolve it with $\frac{3}{4}$ cup of boiling water. When the custard has cooled, add the gelatin, water, and the whites of the eggs, beaten to a stiff froth, flavor with vanilla, stir all together, and put it into a mould (or moulds). It will settle in 3 layers.—Mrs. D. E. Gentry, Glencoe, Ill.

GINGER CREAM.—Boil 1 pt. milk, add beaten yolks of 4 eggs, $\frac{1}{2}$ saltspoon salt, $\frac{1}{2}$ cup sugar, and cook till it thickens. Soak $\frac{1}{2}$ box gelatin in $\frac{1}{2}$ cup cold water, and strain, cool, add to milk mixture, also 1 tablespoon wine, 1 of brandy, 4 tablespoons ginger syrup, and $\frac{1}{2}$ lb. ginger (preserved ginger) cut in small pieces; stir rapidly, on ice if the weather is warm till thick, then add 1 pt. whipped cream.—Mrs. D. E. Remley, Willow Springs, Ill.

GRAHAM PUDDING.—1 cup each of sweet milk and molasses, 2 teaspoons of flour, 1 large cup of raisins and currants. Steam 3 hrs. in a covered pail; remove, cover and place in oven for a few minutes.

Sauce.—1 cup sugar, $\frac{1}{2}$ cup butter, 1 small teaspoon flour, $\frac{1}{2}$ pt. boiling water, flavor to taste.—Boil slowly 5 or 10 minutes.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

HOMINY PUDDING.—Take an equal quantity of chopped tart apple, a little lemon juice, and a few raisins or dates for sweetening, to the amount of hominy. If too thick add enough water to make the required consistency. Bake until the apples are entirely soft. Serve either warm or cold.—Mrs. C. Carson, 205 S. 5th Ave., Maywood, Ill.

JUNKET.—Dissolve 1 junket tablet in a tablespoon of water, and stir into a qt. of milk in which $\frac{1}{4}$ cup of sugar has been dissolved. Bring to a blood heat, flavor with vanilla, and pour immediately into junket cups. Let stand 10 minutes, being careful not to jolt. When ready to serve, pour any kind of fruit or nuts over it and add flavored whipped cream with a candied cherry or other fruit on top. Care should be used not to have milk above blood heat.—Miss Frieda Zeeb, 318 N. 1st Ave., Maywood, Ill.

LEMON JELLY IRISH MOSS.—Soak $\frac{1}{4}$ cup of Irish moss in lukewarm water 10 minutes, then wash each piece thoroughly in cold water. Drain and soak in a pt. of water $\frac{1}{2}$ hr., add the yellow rind of a lemon. Then stir, and heat slowly, until water is steaming hot, then simmer about 10 minutes. Strain through a fine sieve. Stir in 4 tablespoons of sugar and 4 of lemon juice and pour into moulds or a dish to form a jelly. Serve cold. Nice for invalids.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

MARSHMALLOW PUDDING.—Dissolve 2 teaspoons of gelatin in $\frac{1}{2}$ cup of hot water, when dissolved beat in 1 cup of sugar and beaten whites of 3 eggs, flavor to taste; beat 20 minutes, and set away on ice.

Sauce.—Beat the yolks of 3 eggs light, stir into a cup of milk with 2 tablespoons of sugar. Cook to consistency of cream.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

MINUTE PUDDING.—Put milk on stove to boil. When it boils add enough graham flour to make it moderately stiff; let it

cook slowly about 10 minutes; serve with cream and sugar.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

NONPAREIL PUDDING.—1 pt. of bread crumbs, 1 qt. of sweet milk, yolks of 4 eggs, well beaten, butter size of an egg. Bake until done, not watery. Beat the whites until stiff, beat in $\frac{1}{2}$ cup of sugar, spread a layer of tart jelly, over jelly put the whites, put in oven and bake lightly. When cold, serve with cream.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

NUT CORN PUDDING.—Put thin slices of protose into a 3-qt. basin in layers, with 6 tablespoons of finely sliced celery, salt and a slight dredging of flour until $\frac{1}{2}$ or $\frac{2}{3}$ full. Cover well with water, and bake from $\frac{1}{2}$ to 1 hr. Then spread over it corn pudding, sprinkle lightly with fine crumbs, and bake until a delicate brown over the top.—Mrs. C. J. Jeffries, Winnetka, Ill.

NUT PUDDING.—Beat the yolk of 6 eggs, and add $\frac{1}{2}$ cup of sugar. Beat the whites to a very stiff froth and add 3 cups of finely chopped nuts. Mix all together lightly and stir in 1 teaspoon of vanilla. Sift 1 teaspoon of baking powder in 1 tablespoon of flour. Bake quickly in small cake tins. Put together like a layer cake, serve with whipped cream.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

ORANGE SHORT CAKE.—Take $1\frac{1}{2}$ cups of flour, 2 spoons of baking powder, butter size of an egg; mix with milk. Chop 4 oranges in sugar. Serve with whipped cream.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

PEACH PUDDING.—Cover the bottom of a pudding-pan with halved stewed or canned peaches laid cut side down, without crowding. Make a batter of $\frac{1}{2}$ cup sugar, 1 small tablespoon of butter, 1 egg, a small cup of milk, and flour enough to make stiff; flavor with a little nutmeg, spread this over the stewed peaches, and bake in a moderate oven 20 minutes. Let stand till cool. Place a plate over and turn upside down. The peaches embedded in the top make an attractive and appetizing pudding. Serve with cream.—Mrs. C. K. Wurtz, 216 S. 2nd Ave., Maywood, Ill.

PEACH ROLLS.—Stew dried or fresh fruit, sweeten, and flavor to taste. Make a good baking crust, roll very thin, spread

on fruit, putting thin pieces of butter on the fruit, roll up crust and cut in slices, place in a pan 4 or 5 inches deep. To 3 or 4 rolls add 1 cup of sugar and $\frac{1}{2}$ cup of butter, pour in hot water enough to cover them. Bake $\frac{1}{2}$ hr.—Mrs. Geo. S. Piper, Worth, Ill.

STUFFED PEARS.—Peel and core 8 pears and set in a baking dish, with a very little cold water. Peel and put through grinder 3 medium-sized quinces. To the quince pulp add 1 large cup of granulated sugar, stir thoroughly, fill the cavity in pears with the latter and pour the remainder around pears and bake in a moderate oven. The quince pulp renders the syrup thick and luscious.—Mrs. C. Carson, 205 S. 5th Ave., Maywood, Ill.

PINEAPPLE WHIP.—Beat 1 pt. cream until it is quite stiff, add whites of 4 eggs, beaten, $\frac{1}{2}$ cup of powdered sugar, and the pineapple drained of the juice. Sherry improves it.—Mrs. C. C. Chauncy, Mt. Prospect, Ill.

ENGLISH PLUM PUDDING.—Mix together 1 lb. seeded raisins, 1 lb. cleaned currants, $\frac{1}{4}$ lb. citron, cut into dice, 3 beaten eggs, 3 or 4 tablespoons of sugar, 1 pt. cold water, $\frac{1}{2}$ lb. suet. Melt the suet, pour on cold water, when hard, dry, dust with flour and put through a meat chopper. Add the grated inside of 2 small loaves of bread, cinnamon and nutmeg to taste, a little flour to hold the mixture together. Boil in a bag for 3 or 4 hrs.—Mrs. Harry Stearns, 134 S. 19th Ave., Maywood, Ill.

VARIATION I.—Mix together 1 lb. of suet, chopped fine, 1 lb. of flour, 5 eggs, 2 cups sugar, 1 lb. raisins, 1 lb. grated carrots, $\frac{1}{4}$ lb. of citron, lemon and orange peel, mixed, 2 cups bread crumbs, 2 cups milk, teaspoon each of cinnamon, cloves and allspice, 1 nutmeg, grated, $\frac{1}{2}$ teaspoon of salt, and a small wineglass of brandy. This makes a very large pudding and should be put in 2 bags. It may be steamed or boiled, at least 9 hrs. Place in the center of table, and pour $\frac{1}{2}$ cup of brandy over it, and set on fire; a blue flame comes up around the pudding, improving the flavor. Serve with brandy sauce, made with 1 tablespoon of brandy and a cup of milk, thickened with $\frac{1}{2}$ teaspoon of corn starch and sweetened to taste.—Mrs. T. Martin, 514 S. 7th Ave., Maywood, Ill.

PLUVA PUDDING.—1 cup chopped apples, 1 cup currants, 1 cup rolled bread crumbs, 1 cup seeded raisins, 1 cup white sugar, $\frac{1}{3}$ cup suet, 1 small tablespoon flour, 1 nutmeg, 4 eggs, beaten separately, the whites added last. Steam 4 hrs.—Eloise Jennings, Winnetka, Ill.

PORCUPINE SPONGE PUDDING.— $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, $2\frac{1}{2}$ cups flour, 1 cup of milk, 4 eggs, 1 teaspoon soda, 2 teaspoons cream tartar, flavor. Slice the cake in halves, spread with jelly or jam, place them together and pour wine over; stick with blanched almonds; put in a deep dish, and pour over rich custard or whipped cream.—Mrs. D. E. Gentry, Glencoe, Ill.

PRUNE PUDDING.— $\frac{3}{4}$ lb. prunes, boiled soft, and pressed through a colander, 6 tablespoons powdered sugar, whites of 5 eggs, beaten stiff. Bake 20 minutes in a pan of hot water.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

PRUNE WHIP.—Boil 1 cup prunes and $\frac{1}{2}$ cup dried apricots until soft. Take skins and stones off of the prunes and put on and boil again with the apricots until both have reached a pulp. Remove, and let cool. Beat in whites of 1 egg and sugar to taste, and bake. This makes a dessert sufficient to serve 8 people. Serve with whipped cream.—Mrs. T. Martin, 514 S. 7th Ave., Maywood, Ill.

PRUSSIAN CREAM.—Scald $\frac{1}{2}$ pt. milk in a farina kettle. Beat the yolks of 3 eggs and 1 cup sugar light, stir into the milk; add $\frac{1}{2}$ box gelatin which has been soaked in some of the milk; stir constantly until it thickens. Take from the stove and stir in the beaten whites of eggs. Pour in moulds. Serve with whipped cream and sugar.—Mrs. Edgar Wilkinson, Palos Park, Ill.

QUEEN OF PUDDING.—1 pt. of bread crumbs, 1 qt. of milk, 1 cup sugar, the yolk of 4 eggs, the grated rind of 1 lemon, a piece of butter the size of an egg. Bake like a custard. When baked spread over the top slices of jelly and cover the whole with the whites beaten to a stiff froth with 1 cup of sugar, and juice of the lemon. Brown lightly in the oven.—Mrs. D. E. Gentry, Glencoe, Ill.

RED RASPBERRY PUFF.—1 cup pulverized sugar, stirred in white of an egg (well beaten); add 1 cup raspberries, and heat

20 minutes. Place in refrigerator until thoroughly chilled.—Mrs. Conklin, 914 N. 5th Ave., Mayood, Ill.

RASPBERRY CUSTARD.—Make a custard of 1 pt. milk, the yolks of 2 eggs, 2 tablespoons sugar; steam. Put a dessertspoon of raspberries in 6 custard glasses, fill nearly to the top when the custard is cold, adding the whites of 2 eggs, beaten stiff, with a little sugar.—Mrs. A. L. Lansing, Flossmore, Ill.

REBECCA PUDDING.—Mix $\frac{1}{2}$ cup corn starch, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ teaspoon salt, dilute with cold water, add to scalded milk, stirring constantly until mixture thickens, and then occasionally. Cook 15 minutes, add 1 teaspoon vanilla, and the whites of 3 eggs, beaten stiff. Mix thoroughly, mould, chill and serve with yellow sauce.—Mrs. L. E. Mason, Oak Glen, Ill.

VARIATION I.—Wash the rice thoroughly, then put over a moderate fire with just enough cold water to prevent it from burning. Use a double boiler, if possible, and have a close-fitting cover. Add salt to taste. Steam the rice; when nearly done, remove the cover and add a lump of butter. Serve plain or with cream, sugar and nutmeg.—Mrs. D. E. Remley, Willow Springs, Ill.

RICE PUDDING.—Boil 1 cup rice in water, until tender, drain, and add 1 cup sugar, butter size of walnut, 2 well-beaten eggs, and a pt. of milk; bake in a fairly fast oven until nicely browned on top. A piece of butter, cut in fine bits, over the top helps to give it a rich brown color.—Mrs. T. Martin, 514 S. 7th Ave., Maywood, Ill.

RUBY UNDER THE SNOW.—Put $\frac{1}{2}$ pt. of tapioca into a double boiler, with $1\frac{1}{2}$ pts. of cold water, and lemon rind, cut like an apple paring, and let it simmer until clear; then take out the lemon rind, and add $\frac{1}{2}$ pt. of currant jelly, 4 oz. of sugar, 2 tablespoons of any kind of dark juice, and juice of 1 lemon. When all are melted together, pour into a glass dish and set away to cool. When cold, cover with whipped cream, sweetened and flavored.—Mrs. D. E. Gentry, Glencoe, Ill.

SCHLOSS TARTAR.—Grate 1 bar of chocolate, add 4 eggs, $\frac{3}{4}$ cup sugar, 1 scant cup of flour, 2 teaspoons baking powder.

Filling.— $\frac{3}{4}$ cup raisins, 1 cup sour milk, 1 sour apple, yolk of

1 egg, $\frac{1}{2}$ teaspoon lemon oil, 1 cup sugar and 2 teaspoons water. Boil like cream.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

SHAUM TARTAR.—Whites of 6 eggs, 2 cups of sugar; stir 10 minutes; add 2 teaspoons vinegar; stir 5 minutes; 1 teaspoon vanilla; stir 15 minutes. Bake in a moderate oven $\frac{1}{2}$ hr., in 2 sheets. Serve with cream.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

STRAWBERRY SHORTCAKE.—Cream together 1 cup of sugar, 1 tablespoon of butter; add 3 eggs, beaten very light; mix thoroughly, and add 3 cups of flour, sifted 3 times with 1 heaping teaspoon of baking powder, with a little salt. Stir in, and add enough milk or cream to make it roll out easily. Bake in deep tin plates. With 3 pts. of strawberries mix 1 cup of sugar, and spread between the layers of cake. Serves 6.—Mrs. Lighthart, 811 N. 19th Ave., Maywood, Ill.

WINTER STRAWBERRY SHORTCAKE.—Cream together 1 cup sugar and $\frac{1}{2}$ cup butter; add 2 beaten eggs, and a pinch of salt, and beat thoroughly; add 1 cup milk, 3 cups flour, in which 2 teaspoons of baking powder has been sifted. Stir thoroughly, and bake in 3 layers. Remove the juice from a can of strawberries and put fruit between the layers. Place $\frac{3}{4}$ cup of the juice on the stove and add enough sugar to make a good thick syrup, and cook until it threads; add to the beaten white of 1 egg, pouring gently, and stirring constantly; use to frost the cake. Any kind of fruit may be used instead of strawberries.—Mrs. Chas. F. Miller, 1509 St. Charles Ave., Maywood, Ill.

SUET PUDDING.—Mix together 1 cup molasses, 1 cup milk, 1 cup suet, 1 cup currants and raisins, little baking powder. Steam 3 hrs.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

SUNSET PUDDING.—Break 4 sheets of isinglass into bits, put in a bowl with a gill of cold water. Put $\frac{1}{2}$ box of gelatin in another bowl with 1 gill of cold water. Let both soak 3 or 4 hrs. Have ready $1\frac{1}{2}$ pts. of boiling water, and pour half into each bowl, stirring until the isinglass and gelatin are dissolved. Put into each bowl the juice of 1 lemon, $\frac{3}{4}$ cup of sugar and $\frac{3}{4}$ cup of Sherry wine. Stir until the sugar is dissolved. Strain through a napkin into separate bowls, put where they will cool, stirring occa-

sionally. When they begin to thicken, beat with a spoon until quite stiff. Put into a mould 2 large spoonfuls of the pink in the center, pour the light color around it and then the remainder of the pink. Serve with whipped cream or a soft custard.—Mrs. Charles Kramer, Sutton, Ill.

TRIFLE.—Place 12 lady-fingers or slices of any kind of stale cake or cookies in the bottom of a large glass dish, sprinkle over diced pineapple, canned or fresh, or any preferred fruit. Make a boiled custard with 1 pt. of milk, 3 eggs and 2 tablespoons of sugar; when partially cooled, but not set, pour over fruit and cake. Serve cold. The lady-fingers or cake may be spread with jelly, jam or preserves, or it may be soaked in wine or brandy.—Mrs. Joseph Wylegalla, 1415 S. 2nd Ave., Maywood, Ill.

TUTTI FRUTTI.—Chop $\frac{1}{2}$ lb. of candied cherries, $\frac{1}{2}$ lb. of candied apricots, $\frac{1}{2}$ lb. of candied pineapples, very fine, and when 1 qt. of orange water-ice is frozen hard enough to remove the dasher, stir in the fruit and beat thoroughly. Cover, and stand away to ripen for 2 hrs.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

VANILLA PARFAIT.—Boil a good cup of sugar with a cup of water until it forms a rather thick syrup. When cool, add it to the well-beaten yolks of 2 eggs. Place this over boiling water, and stir constantly, until the spoon is well coated. Take off the stove, beat with egg-beater until cool and light, add vanilla flavor. When quite cold, stir in ice and salt, and let stand 4 hrs.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

VELVET CREAM.—Beat 2 tablespoons of strawberry jelly, 2 of currant jelly, 2 of powdered sugar, and the whites of 2 eggs, beaten stiff, all together to a cream. Fill a wineglass half full of this mixture, and fill the glass with whipped cream.—Mrs. D. E. Gentry, Glencoe, Ill.

A NICE DESSERT.—Cut up bananas and oranges into a glass dish, sprinkle with sugar, and pour over them a thick boiled custard made of a pt. of milk, the yolks of 3 eggs, $\frac{1}{2}$ cup of sugar, and 1 tablespoon of flour. Let the custard get cool. Then beat up the whites, stiff, and cook over hot water for $\frac{1}{2}$ minute, and put on top of the custard.—Mrs. G. W. Perkins, Spaulding, Ill.

CAKE

BOILED FROSTING.—Whites 2 eggs, 1 cup sugar, $\frac{1}{2}$ cup water. Put sugar and water in pan, heat gradually to boiling point and boil until the syrup will hair. Pour the syrup gradually on beaten white of egg and continue beating all the while until it is of right consistency to spread. Then add flavoring. Remark—If beaten too long frosting will not be smooth, if not long enough it will run. When it runs, more syrup may be added and frosting beaten over, and when not smooth, it may be made smooth by a few drops of lemon juice or boiling water.—Mrs. Helen Williams, 6032 Ellis Ave., Chicago, Ill.

CARMEL ICING.—Brown sugar in a frying pan, then pour boiling water on it. Boil till it taffies, add the white of an egg beaten stiff, and a little vanilla.—Mrs. J. E. Denham, Hillside, Ill.

CHOCOLATE ICING.—Boil 1 cup white sugar, $\frac{1}{2}$ cup milk and $\frac{1}{4}$ teaspoon cream of tartar together for 6 minutes, remove from stove, and add 2 tablespoons of butter, 1 oz. unsweetened chocolate, and 1 teaspoon vanilla; beat until proper consistency to spread on cake.—Mrs. C. E. Linden, Hubbard Woods, Ill.

GELATIN FROSTING.—Soften 1 teaspoon gelatin in 2 tablespoons cold water; add 2 tablespoons hot water; when entirely dissolved add 1 cup powdered sugar, and beat while it is warm, until white and light; flavor with lemon to taste.—Mrs. S. A. Rose, Dalton, Ill.

MAPLE SUGAR FROSTING.—Stir together 1 lb. soft maple sugar, $\frac{1}{4}$ to $\frac{1}{2}$ cup boiling water until sugar is dissolved. Boil without stirring until syrup will thread when dropped from spoon; pour gradually on beaten whites of eggs, beating mixture continually until of right consistency to spread.—Mrs. F. I. Bailey, Congress Park, Ill.

GENERAL RULES FOR CAKE

Cream $\frac{1}{2}$ cup butter well and add 1 cup sugar, then the yolks of 2 eggs, well beaten. Mix $1\frac{1}{2}$ cups flour, $2\frac{1}{2}$ teaspoons baking powder and $\frac{1}{2}$ teaspoon salt. Add flour and $\frac{1}{2}$ cup milk, alternately, then last of all fold in the whites of the eggs, which have been well beaten.

For spice cake add $1\frac{1}{2}$ teaspoons cinnamon, $1\frac{1}{2}$ teaspoons allspice, and 1 of cloves.

For chocolate, 2 squares of chocolate (melted) and about $\frac{1}{4}$ cup less of flour.

VARIATION I.—Cream together 1 cup sugar and 5 tablespoons butter, add 2 beaten eggs, and place in a cup, fill with sweet milk, and $1\frac{1}{2}$ cups flour, in which 2 teaspoons of baking powder have been sifted; flavor to taste. When thoroughly mixed, beat for 10 minutes, and bake.—Mrs. A. E. Rouland, 506 S. 4th Ave., Maywood, Ill.

VARIATION II.—Cream together 2 small cups sugar and $\frac{1}{2}$ cup butter, add 4 beaten eggs, 1 cup milk, $3\frac{1}{2}$ cups of flour, in which a teaspoon of baking powder has been sifted; flavor to taste. Bake.—Mrs. A. E. Rouland, 506 S. 4th Ave., Maywood, Ill.

VARIATION III.—Cream together $\frac{1}{2}$ cup shortening, butter preferred, and 1 cup sugar; add 2 beaten eggs, 1 cup milk and enough flour to make a batter, sifted with 2 teaspoons of baking powder.—Mrs. Frank R. Webber, 1001 S. 7th Ave., Maywood, Ill.

VARIATION IV.—Lay a paper in the mixing dish and put all the dry ingredients into your sifter. Sift on to the paper and take up the paper and pour back into the sifter. Repeat the process several times, and the last time sift into the dish.—Mrs. E. J. McGraff, 315 S. 5th Ave., Maywood, Ill.

ALMOND NUT CAKE.—Cream together 2 eggs, 1 cup granulated sugar, $\frac{1}{2}$ cup butter, 1 cup sweet milk, $\frac{1}{2}$ cup chopped nuts, 2 cups flour, sifted with 2 teaspoons of baking powder.—Mrs. Albert Francis, Franklin Park, Ill.

ALMOND PARLOR.—6 eggs, $1\frac{1}{2}$ cups sugar, rind of a lemon, $\frac{1}{4}$ lb. each of almonds and citron, $1\frac{1}{2}$ cups wheat bread

crumbs, 1 teaspoon baking powder, and $\frac{1}{4}$ teaspoon cinnamon. Boil the juice of 1 lemon and sugar, pour over the cake while hot.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

ANGEL FOOD CAKE.—Mix together and sift 8 times $1\frac{1}{2}$ cups of powdered sugar, 1 cup of flour, 1 teaspoon of cream tartar, 1 teaspoon of salt; add rose or vanilla flavoring, and fold in carefully the beaten whites of 11 eggs. Put in a floured tin and bake very slowly at first, then increase the heat 1 hr. Angel food cake bakes well in a fireless cooker and requires the same length of time. When done invert and rest the edges of the pan on 4 cups and leave thus until cool. This prevents it from falling and it loosens from the pan easily.—Jessie Clevenger, Carbondale, Ill.

APPLE OR HUCKLEBERRY CAKE.—2 cups flour, $\frac{1}{2}$ teaspoon salt, 2 even teaspoons baking powder, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup sugar, 1 egg, white and yolk beaten separately, 1 cup sweet milk, 1 heaping cup huckleberries, or very thin sliced apples, added last. Bake in a thin pan $\frac{1}{2}$ an hr.—Mrs. Wm. P. Williams, 4463 Woodlawn Ave., Chicago, Ill.

APPLE SAUCE CAKE.—1 cup brown sugar, creamed with $\frac{1}{2}$ cup butter; add $1\frac{1}{2}$ cups apple sauce, 1 cup raisins, 2 teaspoons of soda, dissolved in a little water, $\frac{1}{2}$ teaspoon of cloves, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon nutmeg and 2 cups flour. The apple sauce serves instead of milk or water and keeps the cake moist for a long time.—Mrs. E. J. McGrath, 315 S. 5th Ave., Maywood, Ill.

BELFAST CAKE.—Cream together $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar; add 1 cup sour milk, 2 cups graham flour, $\frac{1}{2}$ cup white flour, 1 cup raisins, 1 teaspoon soda, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon salt, a saltspoon of nutmeg. Bake rather slowly. This may be used as either a loaf or layer cake. Sour cream may be used, and use less butter.—Mrs. G. A. Love, Hubbard Woods, Ill.

BERRY CAKE.—Cream together 3 eggs, $\frac{1}{4}$ cup of butter and 1 cup of sugar; add 1 cup of berries, 1 teaspoon of soda, 2 tablespoons of sour cream or milk, $1\frac{1}{2}$ cups of flour; bake in layers.—Mrs. L. A. Robertson, Austin, Ill.

BLACK CAKE (Famous)—1 cup white sugar, $\frac{1}{4}$ cup butter, 1 egg, $\frac{1}{4}$ cup sour milk, 1 heaping teaspoon soda, 1 teaspoon va-

nilla, 1 large cup flour. Dissolve two squares of chocolate in $\frac{1}{2}$ a cup boiling water, and add last.—Mrs. Wm. P. Williams, 4463 Woodlawn Ave., Chicago, Ill.

BLUEBERRY TEA CAKE.—Cream $\frac{1}{2}$ cup butter and 1 cup of sugar; add the beaten yolks of 3 eggs, $\frac{1}{2}$ cup of milk, 1 teaspoon baking powder, and $\frac{1}{2}$ salt, sifted in 4 cups flour. Mix well together and fold in the whites of 3 eggs, beaten stiff, and 1 pt. blueberries, lightly dredged with flour. Bake $\frac{1}{2}$ hr. in a shallow pan. Serve hot.—Miss Frieda Zeeb, 318 N. 1st Ave., Maywood, Ill.

BRAN CAKE.—Cream together 2 eggs, 1 cup brown sugar, $\frac{1}{4}$ cup shortening; add 1 cup sweet milk, 1 teaspoon each baking powder and soda, $\frac{2}{3}$ cup currants, salt, 1 cup flour, then mix stiff with bran.—Mrs. B. A. Bennett, Austin, Ill.

BREAD CAKE.—Cream $\frac{1}{2}$ cup butter and 2 cups sugar together; add yolks of 2 eggs, mix with 2 cups of light bread sponge; add 1 tablespoon sweet milk, 1 teaspoon soda, 1 cup seeded raisins, 1 teaspoon cloves and 2 of cinnamon. Flour enough to make a dough. Let rise a little and put in slow oven to bake about 1 hr.—Mrs. Wm. Ableman, 604 S. 9th Ave., Maywood, Ill.

VARIATION I.—1 cup sugar, 1 cup grated rye bread, 4 eggs, $\frac{1}{4}$ lb. almonds, $\frac{1}{2}$ teaspoon each of cloves and baking powder, and the rind of a lemon.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

BURNT SUGAR CAKE.—Beat $\frac{1}{2}$ cup butter to a cream; add gradually $1\frac{1}{2}$ cups sugar, yolks of 2 eggs, 1 cup water and 2 cups of flour. Beat constantly for 5 minutes 3 tablespoons burnt sugar, 1 of vanilla, $\frac{1}{2}$ cup flour. Stir carefully 2 teaspoons of baking powder and the well-beaten whites of 2 eggs.—Mrs. Frederic Sharp, 700 S. 3rd Ave., Maywood, Ill.

BUTTER DOUGH.— $\frac{1}{2}$ cup butter, 1 tablespoon sugar, mixed with $1\frac{1}{2}$ cups flour, 1 tablespoon water, yolk of 1 egg. Cut the dough into strips, place apples between them. Fry in lard, and sprinkle with sugar.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

CHECKERBOARD LAYER CAKE.—Light part: cream together 1 cup white sugar, $\frac{1}{2}$ cup butter and whites of 3 eggs; add $\frac{1}{2}$ cup milk, 1 teaspoon soda, 2 teaspoons cream of tartar, 2 cups flour, lemon or vanilla. Dark part: cream together $\frac{1}{2}$ cup brown

sugar, $\frac{1}{2}$ cup molasses, and $\frac{1}{4}$ cup butter; add $\frac{1}{4}$ cup milk, yolks of 3 eggs, 1 teaspoon soda, 2 teaspoons cream of tartar, 1 teaspoon each of cloves and nutmeg, 2 cups flour. This will make 3 layers. Arrange the batter on tins in alternate rows of dark and light, so that when the cake is cut it will resemble a checkerboard,—Mrs. C. C. Cash, Hubbard Woods, Ill.

CHERRY CAKE.—Beat together 1 cup brown sugar, $\frac{1}{2}$ cup butter, 1 cup cherry preserves, without pits, 2 eggs; add 1 tablespoon sour milk, 1 teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg, 2 heaping cups flour.—Mrs. Ruth McLelland, Oak Park, Ill.

CHOCOLATE CAKE.—To $\frac{1}{2}$ cup chocolate, grated, add $\frac{1}{2}$ cup sweet milk and $\frac{1}{2}$ cup brown sugar. Boil all together until thick as cream, and let cool; add 1 cup brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{3}{4}$ cup milk, vanilla flavoring. Mix well, beat in the boiled mixture, add 2 cups of flour, sifted with a heaping teaspoon of baking powder. Bake in layers, and put together with chocolate filling.—Mrs. Dallas Dillon, Forest Park, Ill.

CIDER CAKE.—5 cups flour. Work 1 cup butter to a cream, beat 5 eggs and 3 cups sugar together; pour 2 cups cider, in which 2 teaspoons of soda are dissolved, on 2 cups flour; add spice to taste; when the oven is ready mix all together, and bake.—Mrs. Leonard Lambert, Franklin Park, Ill.

COFFEE CAKE.—3 teacups of light bread sponge, $\frac{3}{4}$ teacup of sugar, butter size of an egg. Let rise all day; at night roll thin and put into pans. In the morning spread with butter, and sprinkle sugar and cinnamon on top. Bake in slow oven.—Mrs. A. Morgan, 429 19th Ave., Maywood, Ill.

COLD WATER CAKE.—Cream together $\frac{3}{4}$ cup butter, or any shortening, and 1 cup sugar; add $\frac{3}{4}$ cup cold water, 2 cups flour, 2 teaspoons soda in the flour, 2 eggs, 1 cup fruit, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon allspice, 1 teaspoon of cinnamon. Bake in a slow oven.—Mrs. C. A. Lovell, Gross Point, Ill.

CORN STARCH CAKE.— $\frac{1}{2}$ cup sweet milk. Cream 1 cup butter and $\frac{1}{4}$ lb. sugar together, mix $\frac{3}{4}$ cup corn starch with milk and add, then add whites of 4 eggs, beaten stiff; next 1 cup flour,

in which 2 teaspoons of baking powder has been sifted, add vanilla or lemon flavoring, put in well-greased mould and bake. If after greasing the cake tin a little flour is dusted over it, it will prevent the cake from sticking to tin.—Mrs. Max Aiken, Hubbard Woods, Ill.

DARK SECRET.—1 cup sugar, 1 cup dates, cut fine, 1 cup walnuts, chopped, 3 eggs, 1 tablespoon flour. Bake in coffee cake tins. When cake is cold break into pieces, cover with 1 sliced banana and 1 orange. Put whipped cream over all.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

DEMON'S FOOD CAKE.—2 cups brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup grated chocolate, $\frac{1}{2}$ cup hot water. Pour over $\frac{1}{2}$ cup sour milk, 2 eggs, 3 cups flour, 1 teaspoon of soda, 1 teaspoon of baking powder. Bake in layers.—Mrs. Frederic Sharp, 700 S. 3rd Ave., Maywood, Ill.

DEVIL'S FOOD CAKE.—Boil together $\frac{1}{2}$ cup each of grated chocolate, milk and brown sugar; when as thick as cream take from fire and set aside to cool. Cream together $\frac{1}{2}$ cup of butter and a cup of brown sugar; add 2 beaten eggs, $\frac{2}{3}$ cup milk; flavor to taste. Beat hard and whip in the boiled mixture and 2 cups of flour, sifted twice with 2 teaspoons of baking powder. Bake in a loaf or layers and put together with boiled icing.—Mrs. Lighthart, 811 N. 19th Ave., Maywood, Ill.

VARIATION I.—2 cups of sugar, $1\frac{1}{2}$ cups of butter, 2 eggs, $\frac{1}{2}$ cake of Baker's chocolate. Dissolve in $\frac{1}{2}$ cup of boiling water a little salt; 1 teaspoon of soda in $\frac{1}{2}$ cup of sour milk, and add 3 cups of flour. Bake in layers.—Mrs. A. Morgan, 429 19th Ave., Maywood, Ill.

ECONOMY CAKE.—1 tablespoon butter, 1 scant cup sugar, 1 egg, $1\frac{1}{2}$ cups flour, scant $\frac{3}{4}$ cup sweet milk, 1 teaspoon baking powder. Cream the butter and sugar; add the egg, well beaten; then add balance. Flavor with lemon, vanilla or cinnamon. Extra good with $\frac{3}{4}$ cup currants or raisins, or 1 cup chopped nut meats added. Bake in a loaf.—Mrs. Wm. P. Williams, 4463 Woodlawn Ave., Chicago, Ill.

FARINA CAKE.—Beat 5 eggs separate; add $1\frac{1}{2}$ cups sugar, $1\frac{3}{4}$ cups farina, 1 teaspoon of baking powder. Spread with cream and bake in 2 layers.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

EGGLESS CAKE.—Cream together 1 cup brown sugar, 1 tablespoon butter, 1 cup buttermilk, 1 teaspoon vanilla, 1 teaspoon soda, 2 teaspoons cocoa, flour to mix a little stiffer than layer cake.—Mrs. C. A. Kramer, Argo, Ill.

FIG CAKE.—Rub together $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ cup shortening; add $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ teaspoon soda, a little salt, $\frac{3}{4}$ cup oatmeal, mixed in flour; make into dough. Take half the dough, roll out and put on bottom of pan, then spread with figs or other fruit. Roll remainder of dough and put on top, and cook until done.—Mrs. D. A. Dawson, Hollywood, Ill.

FIVE MINUTE CAKE.—Mix together whites of 2 eggs, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup cold water, a little salt, $1\frac{1}{2}$ cups flour, 2 teaspoons cream tartar, 1 teaspoon of soda; flavor. Put all in a dish together and beat for 5 minutes, then bake.—Mrs. Lee Cardinal, Bellwood, Ill.

FRUIT CAKE.—Cream together 1 cup of butter and 3 of brown sugar; add $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ teaspoon of cloves, 2 of cinnamon, 1 of mace, 1 of nutmeg, $\frac{1}{2}$ cup cold coffee, $\frac{1}{2}$ cup jelly, 1 teaspoon of soda with 1 cup of sour milk, 2 teaspoons of baking powder sifted in 5 cups of flour. Flour well 4 cups of seeded raisins, 2 of currants, 1 of cut dates, adding $\frac{1}{2}$ teaspoon of baking powder. Add 2 chopped apples and 2 eggs. Bake in papered pans, putting first a layer of batter, next one of figs, citron, orange, and lemon peel, etc. Bake from $2\frac{1}{2}$ to 3 hrs. in a moderate oven.—Mrs. M. Kronenbitter, 1003 S. 6th Ave., Maywood, Ill.

BUTTERMILK FRUIT CAKE.—Beat together 2 cups buttermilk, 2 cups raisins, 2 cups currants, 2 cups sugar, 2 tablespoons shortening, 2 teaspoons soda, 4 cups flour, spice to suit taste. Put it in pan ready for the oven, then let it rise over night.—Mrs. C. E. Wales, Berwyn, Ill.

HONEY FRUIT CAKE.—Warm $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup honey, and $\frac{1}{3}$ cup apple jelly or sweet cider, slightly; add 2 beaten eggs, then 1 teaspoon soda, dissolved in a little warm water; add spices to taste, and flour enough to make a stiff batter; then stir in 1 tea-cup each of raisins and dried currants, and bake in a slow oven. Keep in a covered jar several weeks before using.—Mrs. C. A. Love, Homewood, Ill.

SOUTHERN FRUIT CAKE.—Brown 1 lb. of flour in the oven, stirring occasionally, sift, chop 1 lb. pecan meats, and slice 1 lb. each of candy, orange, citron, and lemon peel; add these and 1 lb. of currants, and 1 lb. raisins to the flour, and beat all up together; then add 2 teaspoons of baking powder. Cream 1 lb. sugar and 1 lb. of butter, and add 12 beaten eggs, and 1 cup molasses; add to the other ingredients and season with 1 teaspoon each of nutmeg, cloves, allspice; a gill of brandy may be used in the cake or may be brushed over it each week for 2 months, allowing the flavor to permeate it. Bake from 3 to 4 hrs., or steam 3 hrs. and bake 1 hr., or put in fireless cooker all day, heating the stones twice. This makes a 6-lb. cake.—Mrs. G. E. Hamilton, 508 S. 4th Ave., Maywood, Ill.

VARIATION I.—1 lb. of currants, 1 lb. of raisins, 1 lb. of citron, 1 lb. butter, 1 lb. flour, 1 lb. sugar, 1 lb. each candied orange and lemon peel, 1 lb. pecan meats, 12 eggs, 2 teaspoons baking powder added after everything else is in, 1 teaspoon of nutmeg, chopped nuts, slice peel, roll all fruit and nuts in flour, beat all up together, then add the baking powder. Bake 3 or 4 hrs., or steam and bake 1 hr., or cook in fireless cooker all day, heating stones about twice. Is a 6-lb. cake when done.—Mrs. G. E. Hamilton, 508 S. 4th Ave., Maywood, Ill.

WHITE FRUIT CAKE.—Cream together 2 cups sugar and 1 cup butter; add the whites of 8 eggs, 3 cups flour, in which sift 2 teaspoons baking powder, $\frac{1}{2}$ lb. chopped almonds, 1 cup grated cocoanut, $\frac{1}{2}$ glass white wine, $\frac{1}{4}$ lb. fine cut citron. Many use water instead of wine. This makes 2 loaves. Bake about 1 hr.—Mrs. Jennie Rice, Bartlett, Ill.

FUDGE CAKE.—Cream together 1 cup sugar, $\frac{2}{3}$ cup butter; add 1 cup sweet milk, $2\frac{1}{2}$ cups flour, in which 1 teaspoon baking powder has been sifted, stir in $\frac{1}{4}$ cup chocolate, melted; add $\frac{1}{2}$ cup walnuts, broken up, and lastly 3 eggs, yolks and whites beaten separately.

Fudge Frosting.—Melt $1\frac{1}{2}$ teaspoons butter, add $\frac{1}{2}$ cup cocoa, a few grains salt, $1\frac{1}{2}$ cups sugar and $\frac{1}{4}$ cup milk, 1 teaspoon vanilla. Boil 8 minutes.—Mrs. Lee Fletcher, Dalton, Ill.

GINGER BREAD.— $1\frac{1}{2}$ cups molasses, sift in it 1 teaspoon soda, beat well, and leave it 10 or 15 minutes; then add $\frac{1}{2}$ cup boiling

water, $\frac{1}{2}$ cup melted butter, a little salt, 1 teaspoon each of cinnamon and ginger, and mix with flour.—Mrs. C. A. Grady, Morton Grove, Ill.

FRUIT GINGER BREAD.—Cream together $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup molasses, 2 cups sifted flour, $\frac{1}{2}$ tablespoon ginger, $\frac{1}{2}$ teaspoon soda, dissolved in a little water, 2 eggs, 2 cups raisins, 1 cup chopped walnuts, spice to taste. Put soda in last, when well mixed.—Mrs. Martin Cullen, Harvey, Ill.

GERMAN "NYGELHO-PEN."—Beat $\frac{1}{2}$ lb. butter and 1 cup of sugar to a cream, or about $\frac{1}{2}$ hr. Add alternately 1 egg, some flour, a little sweet cream, until 5 eggs, 2 cups of flour, and 1 pt. of cream are used. Add the juice and rind of $\frac{1}{2}$ lemon. Dissolve 2 cakes of compressed yeast in a little warm milk. Mix the yeast with the rest and put into a greased form and let stand until it is double the size. Bake in a moderate oven.—Mrs. Schmalzried, Maywood, Ill.

HOT WATER CAKE.—Beat 2 eggs well, then add 1 cup sugar, a tablespoon of butter, and pour $\frac{1}{2}$ cup of hot boiling water over it; add 1 cup flour with $1\frac{1}{2}$ teaspoons baking powder and a little salt; flavor with vanilla. Bake in loaf or layer.—Mrs. F. E. Ellington, Oaklawn, Ill.

JAM CAKE.—Cream $\frac{1}{2}$ cup butter and 1 cup sugar, add 3 eggs, unbeaten; beat well, and add 3 tablespoons of sour milk, then 1 cup of jam, jelly or any kind of canned fruit; bake in layers and frost with white icing.—Mrs. C. A. Corbett, Orland, Ill.

JELLY ROLL.—Cream together 1 cup of granulated sugar, 2 eggs; add $1\frac{1}{2}$ cups flour, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon soda, 2 tablespoons hot water, a pinch of salt. Beat the eggs until light, add the sugar and salt, and stir until dissolved. Sift the flour and cream of tartar together twice, add to the above and beat until light; then add the soda, dissolved in the hot water, put in a flat pan, and bake 10 or 15 minutes. Take out on a napkin, spread the under side with jelly, and roll.—Mrs. Don Brown, Hazel Crest, Ill.

JUMBO CAKE.—Cream 1 cup butter and 2 cups sugar; add beaten yolks of 4 eggs, then spices to taste; mix with 2 cups bread

dough and 1 lb. raisins, and well beaten whites of 4 eggs; then 1 teaspoon dissolved soda. Bake in a slow oven $1\frac{1}{2}$ hrs.—Mrs. B. E. Dallas, Orland, Ill.

APPLE KUCHEN (German).—Beat $\frac{1}{2}$ cup of butter; add $\frac{1}{2}$ cup of sugar, 2 eggs, rind and juice of $\frac{1}{2}$ lemon, a pinch of salt and cinnamon, enough flour to roll dough. Slice 6 apples in eighths. Put the apples on the crust, sprinkle with sugar and cinnamon. Beat the yolk of 1 egg in one dish and whites in another. Add $1\frac{1}{2}$ tablespoons sugar, 1 tablespoon of vanilla to white, and yolk. Spread over apples, and bake.—Mrs. Schmalzried, Maywood, Ill.

BUND KUCHEN.—1 yeast cake, 5 oz. butter, 4 oz. sugar, $1\frac{1}{2}$ pts. flour, 1 cup milk, 4 eggs, adding 1 at a time, rind of a lemon. Bake 1 hr.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

LADY BALTIMORE CAKE.—Mix well $1\frac{1}{2}$ cups granulated sugar, 1 cup of milk, nearly a cup of butter, 3 cups flour, 2 teaspoons baking powder, and add the beaten whites of 6 eggs. Bake in 2 layers.

Frosting.—2 cups granulated sugar, $\frac{1}{2}$ cup of water; boil until it strings. To half of this add 1 cup finely chopped raisins and 1 cup of chopped nuts, put between layers with plain icing on top.—Mrs. David E. Allen, 423 9th St., Wilmette, Ill.

For Layer and Loaf Cakes, see Index.

MINUTE CAKE.—Beat 3 eggs 1 minute; $1\frac{1}{2}$ cups granulated sugar, beat together 5 minutes, 1 cup flour, beat 1 minute, $\frac{1}{2}$ cup of hot water, 1 cup of flour, into which put $2\frac{1}{2}$ teaspoons baking powder, beat 1 minute; bake in a moderate oven; do not open the door for 15 minutes.—Mrs. Chester Cushman, Niles Center, Ill.

PEANUT CAKE.—Cream together 4 tablespoons butter, 1 cup sugar and the beaten yolk of 1 egg; add $\frac{3}{4}$ cup flour, sifted with $1\frac{1}{2}$ teaspoons baking powder twice, $\frac{1}{2}$ cup milk, and another $\frac{3}{4}$ cup of flour. Lastly, fold in 1 cup finely chopped peanuts and the stiffly beaten white of the egg. Bake in a loaf.—Mrs. R. E. Turner, Hazel Crest, Ill.

PEANUT POUND CAKE.—Have the ingredients nearly ice cold. Beat the yolks of 3 eggs, adding sifted sugar gradually. When stiff, add a little ice water and add more sugar. Beat, add

more water, sugar, and $\frac{1}{2}$ the lemon juice, using 1 cup sugar and 1 tablespoon ice water in all. Stir into this mixture $\frac{1}{2}$ cup of sifted nut meal, a pinch of salt and $\frac{1}{2}$ cup of sliced citron. Beat the whites of 3 or 4 small eggs to a stiff froth, with a pinch of salt. Add $\frac{1}{2}$ tablespoon of lemon juice and beat until dry and feathery. Slide the beaten whites on the yolk mixture, sprinkle some nut meal over them, sift on a little flour and chop in lightly. Add more meal and flour until 1 cup of sifted nut meal and $\frac{1}{2}$ to $\frac{3}{4}$ cup of pastry flour is used in the whole cake. Chop, taking care not to mix too much. Put into a pan at once and bake slowly in an oven that bakes well from the bottom. Handle carefully.—Mrs. E. D. Kelley, Winnetka, Ill.

PINEAPPLE CAKE.—Cream together 3 eggs, $\frac{1}{2}$ cup butter and 1 cup sugar, add $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, sifted well, $1\frac{1}{2}$ teaspoons baking powder, flavor with $\frac{1}{4}$ teaspoon vanilla. Bake in layers. For the filling take $\frac{1}{2}$ grated pineapple, 1 grated lemon, $\frac{3}{4}$ cup milk, teaspoon corn starch. Let it boil until it thickens.—Mrs. Charles Clenton, Harvey, Ill.

PEPPER CAKE.—Cream together 2 eggs, $\frac{1}{3}$ cup butter, $\frac{1}{2}$ cup brown sugar, 1 cup syrup; add $\frac{2}{3}$ cup sour milk, 1 teaspoon soda, 2 teaspoons cinnamon, $\frac{1}{4}$ teaspoon black pepper, $\frac{1}{2}$ nutmeg, 1 cup raisins, 2 cups flour.—Mrs. C. E. Babcock, Hollywood, Ill.

POOR MAN'S CAKE.—1 cup of sugar, 1 cup of water, 1 cup of raisins; $\frac{1}{2}$ of lard, 1 teaspoon of cinnamon, $\frac{1}{2}$ teaspoon of cloves. Boil until the raisins swell. When cool add a pinch of salt, $2\frac{1}{2}$ cups flour and $1\frac{1}{2}$ teaspoons of soda. Bake $\frac{3}{4}$ of an hr.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

POOR MAN'S CAKE WITHOUT EGGS.—Cream together 4 tablespoons melted lard and butter and 1 cup brown sugar; add 1 cup sour milk, 1 cup raisins, 1 teaspoon soda, 2 cups flour, nutmeg and cinnamon to taste. Beat to a stiff batter and bake in loaf or layer.—Mrs. Roger Pickett, Evergreen Park, Ill.

PORK CAKE.—Pour over 1 lb. fat, salt pork, free from lean, ground, 3 cups of boiling-water; add 2 cups sugar, 1 cup syrup, in which 2 tablespoons saleratus have been dissolved, 2 teaspoons of cloves, 2 grated nutmegs, 2 teaspoons cinnamon, 1 lb. raisins, 1 lb. currants, $\frac{1}{2}$ lb. citron, 1 lb. dates, $\frac{1}{4}$ lb. English walnuts.

Flour to make a good cake batter. This cake requires no milk, eggs or butter, and will keep a year.—Mrs. E. J. McGrath, 315 S. 5th Ave., Maywood, Ill.

POTATO CAKE.—Cream together 2 cups of sugar and 1 of butter, add 4 beaten eggs, 2 cups of milk, $1\frac{1}{2}$ mashed potatoes, 10 cents worth chopped almonds, 1 bar grated chocolate, $2\frac{1}{2}$ teaspoons baking powder, sifted in $2\frac{1}{2}$ cups of flour. Flavor with $1\frac{1}{2}$ teaspoons each of cloves, cinnamon and allspice.—Mrs. S. Mensior, 1109 S. 7th Ave., Maywood, Ill.

PUNCH CAKE.—5 eggs, 1 cup grated wheat bread, 1 cup sugar, 5c almonds, 5c citron, spices, 1 glass lemonade. Pour over the cake when done.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

RAISIN CAKE.—Cover $1\frac{1}{2}$ cups raisins (seeded) with water and let simmer 20 minutes. Drain this juice off and use $\frac{1}{2}$ cup instead of milk. Dredge raisins well with flour; add 1 cup sugar, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups flour, 1 teaspoon soda, sifted in flour, 1 egg, well beaten, 1 teaspoon cinnamon and cloves, add a little salt and nutmeg. Bake in small tins or as a loaf cake $\frac{1}{2}$ hr.—Mrs. Rose Mather, Orland, Ill.

RASPBERRY CAKE.—Cream together 2 eggs, 1 cup brown sugar; add $\frac{1}{2}$ cup butter, add 2 cups flour, 1 cup raspberry jam, 4 tablespoons sour milk, 1 teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{2}$ nutmeg.—Mrs. May Newcomb, Palos Park, Ill.

RIBBON CAKE.—Beat together 1 cup butter, 2 cups sugar, add 3 beaten eggs and beat again, then 1 cup milk, beating well after each addition, last of all beat in 3 cups flour in which $1\frac{1}{2}$ teaspoons baking powder have been sifted. Divide the batter into four parts, coloring one with melted chocolate and another with pink cake coloring, and a third with vegetable green. Bake in jelly tins and put together with a filling.—Mrs. Laura Wilkinson, Grant Works, Ill.

SNOW CAKE.— $1\frac{1}{2}$ teaspoons baking powder. Cream $\frac{1}{4}$ cup butter, adding gradually 1 cup sugar and 2 teaspoons vanilla; beat whites of 2 eggs to a stiff froth, add $\frac{1}{2}$ cup milk, then $1\frac{1}{2}$ cups flour. Use chocolate filling.—Mrs. E. E. Rusk, Riverside, Ill.

SOUR CREAM CAKE.—Cream together 3 cups of sugar and 6 eggs, well beaten, 2 cups of sour cream to which has been added 2 small teaspoons of soda, 5 cups of flour, spice and fruit to taste. If a fruit cake is desired, add more fruit.—Mrs. Alice E. Nelson, 404 S. 1st Ave., Maywood, Ill.

SPICE CAKE.—Cream 1 cup of sugar and $\frac{1}{3}$ cup of butter; add 1 cup of sour milk, small teaspoon of soda and 1 egg. Use just enough flour to make a soft loaf. Before putting into pans add 1 teaspoon of cinnamon, $\frac{1}{2}$ teaspoon of allspice, and a pinch of cloves.—Mrs. A. Morgan, 429 19th Ave., Maywood, Ill.

MARBLED SPICE CAKE.—Cream $\frac{3}{4}$ cup of butter and 2 cups sugar, then divide into equal parts; in one part put the well-beaten whites of 4 eggs, and into the other the beaten yolks. Into the light part put $\frac{3}{4}$ cup of sweet milk, 2 small cups of flour, sifted with a teaspoon of baking powder. Into the dark part put a teaspoon of allspice, cinnamon, and vanilla extract, and a $\frac{1}{2}$ teaspoon of ginger, cloves and nutmeg. Stir the two lightly together, not enough to mix but to give the marbled effect. Bake in a loaf. Boiled white frosting.—Mrs. Bruce, Maywood, Ill.

SPONGE CAKE.—Beat 5 eggs and 1 cup of sugar 15 minutes; add a pinch of salt, 1 teaspoon of lemon extract, $1\frac{1}{2}$ cups water, 1 cup flour, sifted 3 times with 1 teaspoon of baking powder. Put into oven and bake.—Alice E. Nelson, 404 S. 1st St., Maywood, Ill.

VARIATION I.—Beat the yolks and whites of 7 eggs separately. Put a level cup of sugar and 1 of flour (both sifted separately 3 times) into beaten yolks. Add $\frac{1}{3}$ teaspoon of cream of tartar into beaten whites. Then mix into the yellow batter. Add vanilla to taste. Bake in a sponge cake pan in a slow oven for about 1 hr.—Mrs. J. W. Marelius, 2329 Cornelia St., Chicago, Ill.

STEAMED CAKE.—Beat together 2 eggs, $1\frac{1}{2}$ cups sugar, $\frac{3}{4}$ cup butter; add 1 cup currants, 1 cup raisins, 2 tablespoons molasses, 1 teaspoon vanilla, 1 teaspoon mixed spices, 1 heaping teaspoon baking soda, put in a cup and dissolved with 2 teaspoons of vinegar, fill cup with buttermilk and add to cake. Mix stiff with flour, put in a dish and steam 2 hrs., then bake slowly $\frac{1}{2}$ an hr.—Mrs. E. E. Redding, Riverdale, Ill.

STRAWBERRY CAKE.—Cream together 2 eggs, $\frac{3}{4}$ cup butter, $\frac{3}{4}$ cup white sugar, 2 small cups flour, 1 teaspoon soda, 1 tablespoon sour cream. Mix all together and put in 1 cup strawberries, and bake in jelly cake tins. Use strawberry icing and filling and place whole strawberries on top.—Mrs. Hugh Moafner, Summit, Ill.

SUNSHINE CAKE.—Beat whites of 7 eggs stiff; add 1 cup of sugar, sifted; beat for 10 minutes. Beat the 7 yolks stiff, stir into the whites slowly and carefully. Sift 1 small cup of flour 5 times, and add a small teaspoon of cream of tartar to the last sifting. Add flour to other ingredients very slowly, and flavor with $\frac{1}{2}$ teaspoon of vinegar. Bake 45 minutes in a very slow oven.—Mrs. Gust W. Youngstedt, 403 S. 3rd Ave., Maywood, Ill.

HASTY TEA CAKE.—Mix 1 pt. of flour with butter size of an egg. Rub well with 2 teaspoons of cream of tartar; add 1 teaspoon of soda (if preferred, use 2 teaspoons baking powder instead of tartar and soda). Add 1 cup of cold water, making a stiff batter. Bake on tin for tea. Bake quickly.—Mrs. J. C. Jeffries, Winnetka, Ill.

WALNUT CAKE.—Beat $\frac{1}{2}$ cup butter in 2 cups white sugar; add 1 cup sweet milk, 3 cups flour, 2 teaspoons cream tartar, 1 teaspoon soda and 1 cup chopped walnuts, 4 eggs, beaten stiff, flavor with vanilla, and bake slowly. Frost with chocolate frosting with walnuts on top.—Mrs. Jud. Hastings, Park Ridge, Ill.

WALNUT AND RAISIN CAKE.—Cream together 1 cup sugar and $\frac{1}{2}$ cup butter; add $\frac{1}{2}$ cup sweet milk, 2 scant cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ cup walnut meats and 3 eggs. Do not mix the raisins in the cake, but put half the batter in the tins and then sprinkle 1 cup raisins over it and pour in the rest of the batter and it will bake nicely.—Mrs. C. E. Burchill, Stickney, Ill.

WHITE CAKE.—Put the beaten whites of 2 eggs into a cup with a lump of butter, fill with milk and pour into $1\frac{1}{2}$ cups flour, sifted 2 or 3 times with 1 teaspoon of baking powder. Beat all together for 5 minutes, and flavor to taste. Bake in a moderately fast oven.—Mrs. E. J. McGrath, 315 S. 5th Ave., Maywood, Ill.

DOUGHNUTS.—Put about $1\frac{1}{2}$ lbs. of lard on stove to melt (or about 3 inches deep in pan). Beat 1 egg thoroughly; add $\frac{1}{2}$

cup sugar (put through sieve), $\frac{1}{2}$ teaspoon salt, about $\frac{1}{3}$ of a nutmeg (grated), flavor with vanilla; beat all together thoroughly, then add 1 tablespoon of the melted (not hot) lard, beat again; then add an even $\frac{1}{2}$ cup of sour milk into which has been stirred a $\frac{1}{2}$ teaspoon of soda until it is foamy. Mix with the above and then gradually add flour, with a scant $\frac{1}{2}$ teaspoon baking powder in it, until like stiff cake batter. Stir hard and then mix into a soft dough and roll out about 1 inch thick; cut into shapes and drop into hot lard. To try fat, drop piece of dough in, and if right temperature it will immediately rise to top and begin to swell. Keep turning cakes until done.—Mrs. H. P. Wilkins, 5114 Kenmore Ave., Chicago, Ill.

VARIATION I.—Rub together 1 egg, 1 cup light brown sugar, 1 cup sweet milk, 2 tablespoons melted lard, a pinch of salt, nutmeg to taste, 2 teaspoons baking powder. Mix soft, and cut. Fry in deep fat. When taken from kettle drain on brown paper and dust with pulverized sugar.—Mrs. Wm. P. Williams, 4463 Woodlawn Ave., Chicago, Ill.

BREAKFAST DOUGHNUTS.—2 cups of sugar, 1 of white and 1 of brown sugar, $1\frac{1}{2}$ cups of sour milk, 1 pinch of salt, 2 tablespoons of melted lard, 2 eggs. Flavor to taste. Flour enough to make a stiff dough. Fry in hot lard.—Mrs. A. Morgan, 429 19th Ave., Maywood, Ill.

DOMINO CAKE FOR CHILDREN'S PARTIES.—Make a sponge cake or any other simple cake mixture. Bake in shallow tins, making cake about $\frac{1}{2}$ inch thick, when baked. When cool, ice with white icing. Allow this to set; then with a sharp knife cut it into small oblongs, about 3 inches long by $1\frac{1}{2}$ inches wide; melt a little chocolate and with a small brush paint spots to represent dominoes. If wished, the little cakes may be split open and spread with jam before icing.—Mrs. Clarence Clarkson, Hubbard Woods, Ill.

FRENCH CRULLERS.—Cream $\frac{1}{4}$ cup butter with 1 cup sugar; add 2 eggs, yolks beaten; add 3 cups flour, sifted with 3 teaspoons baking powder, 1 teaspoon vanilla, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ nutmeg, 1 cup milk. Fold in 3 egg whites, beaten stiff. Add enough flour to make stiff. Cut into oblong squares.

Run fingers in and out. Sprinkle with powdered sugar.—Mrs. Ben Barnett, Tessville, Ill.

MACAROONS OF NUTS.—Pound the meats of hickory nuts, and add nutmeg and allspice. Make a frosting as for cake, stirring in the nuts and spices. Butter the hands and work into little balls the size of hickory nuts; place them on buttered tins and bake in a hot oven. They will spread a little on the tins.—Mrs. C. E. Orland, Palos Park, Ill.

SURPRISE MACAROONS.—2 rounded tablespoons butter, 4 eggs, 2 level cups sugar, 2 teaspoons baking powder, pinch of salt, 2 teaspoons vanilla, 4 cups full Quaker oats. Beat up stiff, adding more oats, if necessary; pick up with fingers about a teaspoonful and drop far apart on well-buttered tins. They will spread. Bake brown in slow oven. When done wait until partly cool before removing from pans. If too hot they will curl up.—Mrs. William P. Williams, 4463 Woodlawn Ave., Chicago, Ill.

SWEDISH MACAROONS.—12 oz. shredded almonds, 4 oz. ground almonds, 4 oz. corn starch, 2 whole eggs, grated rind of 2 oranges; sift 1 lb. sugar and 4 oz. corn starch through sieve twice; add 12 oz. shredded almonds, and 4 oz. ground almonds, grated rind of 2 oranges, and 2 eggs, beaten light, without separating. With buttered hands shape mixture into balls the size of walnuts; bake in slow oven on tins with waxed or oiled paper.—Mrs. C. E. Nelson, Thornton, Ill.

RAISIN PUFFS.—To 2 beaten eggs add $\frac{1}{4}$ cup milk, add 2 cups flour, sifted with 2 heaping teaspoons baking powder; add 1 cup seeded raisins, 2 tablespoons sugar, 1 cup sweet milk, 2 cups flour, steam $\frac{1}{2}$ hr. in buttered cup. Serve with a good pudding sauce.—Mrs. Mary Camming, West Hammond, Ill.

GROUND RICE CHEESE CAKES.—Mix 1 tablespoon of ground rice smoothly with 2 tablespoons of milk, and pour over $\frac{1}{4}$ pt. of boiling milk. Stir 3 or 4 minutes, till thick, adding 1 oz. of butter and 4 lumps of sugar, which have been well rubbed on the rind of a fresh lemon. When cold, stir in the yolks of 3 eggs, well beaten, and a dessertspoon of lemon juice. Line some patty pans with a puff paste, fill three parts with the mixture, and bake in a

quick oven. Before baking dust over with powdered cinnamon or grated lemon rind.—Mrs. C. E. Watkins, Grossdale, Ill.

COOKIES

COOKIES.—7 oz. sugar, $\frac{1}{4}$ lb. grated hazlenuts, beaten whites of 3 eggs. Stir $\frac{1}{2}$ hr. in one direction.—Mrs. Herman Klug, 25 N. 5th Ave., Maywood, Ill.

ALICE COOKIES.—Beat 1 egg with 1 cup of sugar and 1 cup of sour milk, in which has been stirred $\frac{1}{3}$ teaspoon of soda and $\frac{1}{4}$ teaspoon salt. Stir stiff with flour, in which has been sifted $\frac{1}{2}$ teaspoon of baking powder. Put the dough in a cool place for an hr., then roll out rather thin, and bake in a quick oven.—Mrs. J. W. Marelius, 2329 Cornelia St., Chicago, Ill.

ALMOND COOKIES (German—very good). Beat the whites of 5 eggs to a stiff froth, add 2 cups of powdered sugar and beat together for $\frac{1}{2}$ hr. Then add $\frac{1}{2}$ lb. of ground almonds, juice of 1 lemon and $\frac{1}{2}$ saltspoon powdered ammonia. Shape the cookies like a star. Bake in a moderate oven.

Frosting.—Beat the whites of 2 eggs to a stiff froth, add powdered sugar and a little vanilla.—Mrs. Schmalzried, Maywood, Ill.

BUTTERMILK COOKIES.—Cream together 1 egg, $1\frac{1}{2}$ cups brown sugar, small cup buttermilk, 1 cup butter and lard mixed, 1 cup currants, 1 teaspoon soda, little nutmeg, flour to roll, sprinkle with white sugar, and nutmeg.—Mrs. Robert Davis, Evergreen Park, Ill.

CINNAMON COOKIES.—1 large sifter full of flour, 1 large cup sugar, 1 teaspoon cinnamon, 1 teaspoon soda, 2 teaspoons cream tartar. Sift all well together, add a little salt and good, rich cream to make into a dough, roll out and bake in a hot oven.—Mrs. Henry James, Homewood, Ill.

CITRON COOKIES (German).—Beat 4 whole eggs with 2 cups of sugar for $\frac{1}{2}$ hr. Add 1 teaspoon of lemon extract, $\frac{1}{2}$ cup finely chopped lemon and citron peel, 2 cups of flour, 2 teaspoons of baking powder. Place the cookies on a greased pan and sprinkle over them a little chopped lemon and orange peel. Bake in a moderate oven.—Mrs. Schmalzried, Maywood, Ill.

COCOANUT CREAM COOKIES.—Beat 2 eggs and 1 cup sugar gradually, then $\frac{1}{2}$ cup shredded cocoanut, 1 cup cream, and 3 cups flour, with 3 teaspoons baking powder and 1 teaspoon salt sifted in it. Toss on floured board; pat and roll out $\frac{1}{2}$ inch thick, sprinkle with cocoanut, cut and bake on buttered sheet. Seek cookies may be made by using seeds in place of cocoanut.—Mrs. R. E. Deering, Oak Park, Ill.

DATE COOKIES.—Rub together 2 cups sugar, 2 eggs, 1 cup melted butter, 2 tablespoons cinnamon, 2 tablespoons buttermilk, 1 teaspoon soda, $2\frac{1}{2}$ cups graham flour, $2\frac{1}{2}$ cups white flour. Roll thin and put dates between.—Mrs R. A. Turner, Franklin Park, Ill.

FIG COOKIES.—Take $\frac{1}{2}$ lb. figs, chopped fine, and place in a causepan on the stove. Add 1 cup of brown sugar, 1 cup water; boil till thick, and set away to cool. Then take a small cup full of white sugar, $\frac{2}{3}$ cup butter and lard, $\frac{1}{2}$ cup sour milk, 1 cup oat meal, a small teaspoon of soda, flour enough to make a dough; roll out and spread figs between; cut in squares and bake.—Mrs. C. C. Bettelheim, Golf, Ill.

FRIED CAKES.—Cream together 1 cup sugar and 2 tablespoons of shortening; add 2 beaten eggs, 1 cup sour milk, in which 1 teaspoon of soda has been dissolved, and 2 cups of flour. Mix and roll about $\frac{1}{2}$ inch thick, cut. Drop into hot lard in which there is a peeled potato to keep lard from burning; they will come to top of lard when light. Fry a dark brown; when done, remove and sprinkle with sugar.—Mrs. Lighthart, 811 N. 19th Ave., Maywood, Ill.

FRUIT COOKIES.—1 qt. flour, 1 teaspoon soda, 4 tablespoons butter, rubbed into flour, 1 cup sugar, 1 cup currants with $\frac{1}{2}$ orange peel, cut fine; add enough sour milk to make a soft dough; roll $\frac{1}{2}$ inch thick, cut any shape desired; bake in a moderate oven for 20 minutes. Nice eaten warm with maple syrup.—Mrs. Robt. Pratt, Glenview, Ill.

GINGER COOKIES.—Mix together 1 tablespoon ginger, 1 cup syrup, $\frac{3}{4}$ cup lard, 1 cup granulated sugar, and let come to a boil; then add to this just before removing from the stove, 1 teaspoon soda, dissolved in a little warm water. Let this mix, cool,

and then add enough flour to roll out thin.—Mrs. C. C. Clevenger, Glenwood, Ill.

GINGER CAKES.—Mix $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, 1 cup molasses, $\frac{1}{2}$ teaspoon each of cloves, cinnamon and ginger, 2 level teaspoons of soda in a cup of boiling water. Let stand until cold. Then stir in $2\frac{1}{2}$ cups flour and 2 well-beaten eggs. Bake in hot oven for 20 minutes.—Mrs. Harry Stearns, 134 S. 19th Ave., Maywood, Ill.

GRAHAM COOKIES.—Beat to a cream $\frac{1}{2}$ cup butter, add gradually 1 cup granulated sugar and the unbeaten white of 1 egg; beat vigorously for 2 minutes; dissolve $\frac{1}{2}$ teaspoon soda in 8 table-spoons warm water, add, and then stir in slowly 1 qt. graham flour. Knead until smooth, roll out a little at a time into a sheet as thin as a wafer. Cut in squares, bake in a slow oven until crisp and brown. Rye meal may be used instead of graham.—Mrs. L. E. Worth, Orland, Ill.

GRAPENUT COOKIES.—Mix 1 cup grapenut, 1 cup sugar, rub in 1 cup shortening, butter and lard mixed, add a scant $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon baking powder, spices to taste, cinnamon or cloves, and flour to make stiff. Roll, cut and bake.—Mrs. Lew Brott, Grant Works, Ill.

HAZLENUT CAKES.—Mince very finely 2 oz. of hazlenuts and $\frac{1}{2}$ oz. of sweet almonds. Add 3 oz. of pounded and sifted sugar, the white of an egg, beaten to a firm froth, enough flour to bind them together. Roll out the paste till it is $\frac{1}{4}$ inch thick, stamp it out in small, round cakes, place on well-buttered tins, and bake in a slow oven 20 minutes.—Mrs. E. D. Kelley, Winnetka, Ill.

LADY FINGERS.—Rub together 1 cup granulated sugar and $\frac{1}{2}$ cup butter; add $\frac{1}{4}$ cup sweet milk, 1 egg, 2 cups flour, 1 teaspoon cream tartar, 1 teaspoon soda, 1 teaspoon vanilla; roll in sugar; bake in a quick oven. Use your hands to roll and cut in finger lengths.—Mrs. Betty Baker, Edison, Ill.

GERMAN "LEBKUCKEN" COOKIES.—Beat 4 whole eggs with 2 cups of sugar about $\frac{1}{2}$ an hr. Add 4 figs, rind of 1 lemon, $\frac{1}{4}$ lb. each of citron and lemon peel, finely chopped. Then add 1

tablespoon each of cinnamon and cocoa, 2 cups of flour, and 1 saltspoon of powdered ammonia. Put the dough on a floured board, roll out and shape into 3-inch squares. Bake in moderate oven.

Frosting.—Beat the whites of 2 eggs to a stiff froth; add powdered sugar and a little vanilla.—Mrs. Schmalzried, Maywood, Ill.

MAPLE SUGAR COOKIES.—Mix together 2 large cups maple sugar, 2 eggs; rub in 1 cup butter; add 2 tablespoons sweet milk, 1 teaspoon cream tartar, $\frac{1}{2}$ teaspoon soda, and flour enough to roll soft.—Mrs. Alex. Ritchie, Oaklawn, Ill.

MARSHMALLOW WAFERS.—Put 1 cup sugar and $\frac{1}{2}$ cup water in a smooth graniteware saucepan, bring to boiling point or let boil till the syrup will thread when chopped from tip of spoon. Remove to back of range and add 10 marshmallows, cut in small pieces. Pour mixture gradually, while beating constantly, over the whites of 2 eggs, beaten stiff, and add 1 cup pecan nut meats, broken in small pieces.—Mrs. M. A. Bailey, Forest Park, Ill.

RAISED MOLASSES COOKIES.—Dissolve 3 teaspoons soda in $1\frac{1}{2}$ cups molasses; add 1 cup sugar, 1 cup cold water, 2 teaspoons ginger, a little salt; add 1 cup shortening and stir very thoroughly, and then add 4 teaspoons alum water; add flour to make a mixture the consistency of cake batter. Let stand over night; add flour in morning to make stiff enough to roll out and bake.—Mrs. C. E. Remington, Oak Glen, Ill.

OATMEAL COOKIES.—Cream 1 cup of sugar and 1 heaping cup of lard together. Add 2 beaten eggs, 1 teaspoon of cinnamon, 1 cup molasses, 1 teaspoon soda, 2 cups of flour, 2 teaspoons baking powder, 2 cups oatmeal, $\frac{1}{2}$ cup each of raisins and currants.—Mrs. Frederic Sharp, 700 S. 3rd Ave., Maywood, Ill.

PEANUT COOKIES.—Mix together 1 cup sugar, 2 eggs, 4 tablespoons milk, 1 teaspoon salt, 2 teaspoons soda, 1 teaspoon cream tartar, 2 tablespoons butter, 1 cup chopped peanuts.—Mrs. C. E. Kramer, Oak Glen, Ill.

RAISIN COOKIES.—Mix together $1\frac{1}{4}$ cups brown sugar, $\frac{1}{4}$ cup sour milk, 1 cup stoned raisins, 1 tablespoon cream, $\frac{1}{2}$ teaspoon soda, $\frac{1}{4}$ teaspoon nutmeg, 1 teaspoon vanilla, 3 cups flour, roll $\frac{1}{4}$ -inch thick.—Mrs. Chas. Kearns, Niles Center, Ill.

ROCKS.—Cream together 1 cup butter and $1\frac{1}{2}$ cups sugar; add 3 beaten eggs, 2 cups of cream, 1 teaspoon of cinnamon, $\frac{1}{2}$ teaspoon of allspice, 1 teaspoon of soda, dissolved in a little water and 2 teaspoons of baking powder, sifted in $2\frac{1}{2}$ cups flour, 1 lb. dates and 1 lb. of English walnuts, each cut fine. Stir all thoroughly together and drop on buttered tins. Bake in a quick oven 12 minutes.—Mrs. C. K. Wurtz, 216 S. 2nd Ave., Maywood, Ill.

GERMAN "S" COOKIES.—Beat $\frac{1}{2}$ lb. of butter, the yolks of 5 eggs and 1 cup of sugar about $\frac{1}{2}$ an hr. Add 1 teaspoon of lemon extract, 2 cups of flour and $\frac{1}{2}$ teaspoon of powdered ammonia. Shape like the letter "S." Let stand over night. The next morning beat the white of an egg in one dish; in another have ready 1 teaspoon of cinnamon and $\frac{1}{2}$ cup of sugar. Take each cooky, put it in the white of the egg and sprinkle with the sugar and cinnamon. Bake in a moderate oven.—Mrs. Schmalzried, Maywood, Ill.

SCOTCH SHORTBREAD.—2 lbs. flour, 1 lb. butter, ($\frac{1}{2}$ lb. butter and $\frac{1}{2}$ lb. lard may be used), $\frac{1}{2}$ lb. brown sugar. Cream butter and sugar together; add flour. Mix ingredients thoroughly, but add no liquid. Roll thin and cut in small cakes.—Mrs. C. E. MacDarrow, Niles, Ill.

SWEDISH COOKIES.—Cream together 1 lb. of butter, 1 large cup sugar and 2 eggs, well beaten. Flavor with almond extract, and flour enough to make stiff. Roll and cut. Bake.—Alice E. Nelson, 404 S. 1st Ave., Maywood, Ill.

SWEET CRACKERS.—Mix 1 cup of lard and $1\frac{1}{2}$ cups of sugar together; add 2 well-beaten eggs, 1 pt. of sweet milk, 3 tablespoons of baking ammonia, and 5 cents worth of lemon oil, and make a stiff dough. Roll thin as pie-crust, cut in squares and stick with a stiff dough. These crackers will keep for months.—Mrs. J. C. Jeffries, Winnetka, Ill.

TEA CAKES.—Mix together $1\frac{1}{3}$ cups each of molasses and lard; add 1 cup white sugar, 2 eggs, 2 heaping teaspoons of soda, 1 teaspoon each of cinamon and cloves, 1 qt. of flour, 1 cup water; let stand for 2 hrs. before rolling.—Mrs. Frederic Sharp, 700 S. 3rd Ave., Maywood, Ill.

YORKSHIRE PARKIN.—Mix 2 lbs. flour and 1 lb. Scotch oatmeal; add 2 lbs. syrup, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ lb. butter, 1 oz. ginger, 1 teaspoon carbonate soda; add a little milk, if required, a pinch of salt. Bake in a buttered tin and cut into squares.—Mrs. Ralph Lang, Congress Park, Ill.

WHEATLET COOKIES.—Rub thoroughly together 2 cups wheatlets, $2\frac{1}{2}$ cups flour, 2 teaspoons baking powder, 1 cup brown sugar, $\frac{1}{2}$ cup lard and $\frac{1}{2}$ cup butter; then add $\frac{1}{2}$ cup sweet milk. Mix into dough and roll out thin, cut and bake. These are still better with dates between.—Mrs. S. A. Sanderson, Morton Grove, Ill.

WHITE COOKIES.—Cream together 1 cup sugar, $\frac{1}{2}$ cup equal parts of butter and lard; add 1 beaten egg, $\frac{1}{4}$ teaspoon of nutmeg, a little salt, 1 cup milk and flour to make stiff, in which 2 teaspoons of baking powder has been sifted. Roll, cut, and bake in a quick oven.—Mrs. C. K. Wurtz, 216 S. 2nd Ave., Maywood, Ill.

ICE CREAM

COFFEE FRAPPE.—Dissolve $\frac{3}{4}$ cup of sugar in a quart of clear, black coffee and freeze. Serve in frappe cups or glasses with whipped cream as a garnish. A forcing bag with star tube is of assistance in placing the cream.—Mrs. Louis Worth, Evergreen Park, Ill.

AUNT JULIA'S ICE CREAM.—Scald 1 qt. milk, beat 3 eggs, 2 cups sugar and 2 tablespoons of flour together, add to milk when hot, stirring constantly. Let cool, add 1 cup cream and flavoring. For the freezing, use 3 parts ice to 1 of salt; have ice fine and mix thoroughly with salt in a pan before packing.—Mrs. Leo Westgate, Palatine, Ill.

BURNT ALMOND ICE CREAM.—Beat the yolks of 4 eggs light, add to them 1 cup of sugar and 1 pint of hot milk. Put over the fire in a double boiler, cook until the mixture thickens like a custard, take from the fire, whip in the whites of the eggs, beaten stiff, and when the mixture is cold stir in slightly $\frac{1}{2}$ pint of sweet cream, whipped stiff, 1 cup of almonds, which have been shelled, blanched, chopped fine, browned in 2 tablespoons of caramel sugar, and pounded to a coarse powder. Flavor with 1 teaspoon of vanilla and $\frac{1}{2}$ teaspoon of almond extract. Freeze.—Mrs. Clement Rooker, Morton Grove, Ill.

COFFEE ICE CREAM.—To 1 qt. milk, add the yolks of 2 eggs, 1 qt. cream, 1 lb. sugar, and 1 qt. of very strong, clear coffee. The whole may be mixed together cold, but as a rule the cream is always richer if the milk is scalded with the sugar. The well beaten whites of eggs added to any kind of ice cream seem to make it less heavy and more velvety.—Mrs. C. C. Canthorn, Niles Center, Ill.

CONDENSED MILK ICE CREAM.—When cream is scarce condensed milk is sometimes used as a substitute. This recipe will make 2 quarts of the frozen cream. Scald 1 can condensed milk and $1\frac{1}{2}$ pts. fresh milk together and turn over the beaten

yolks of 2 eggs Return to the kettle and cook until creamy. Add 1 tablespoon of powdered sugar and when cold add vanilla extract and freeze.—Mrs. Willis Bowman, Palos Park, Ill.

FRUIT ICE CREAM.—All fruit ice creams are made in substantially the same way as the peach cream, but where seed fruits, such as currants, are used, the carefully strained juice only must be added. This can be put in the freezer with the cream and not reserved until later, as in the case of the mashed fruits. Grated pineapple, with the addition of a little lemon juice makes a particularly fine fruit cream.—Mrs. Ed. Davis, Grass Point, Ill.

GERMAN ICE CREAM.—Mix $1\frac{1}{4}$ cups sugar, 1 tablespoon flour, and $\frac{1}{4}$ teaspoon salt Add 2 eggs, slightly beaten and 2 cups scalded milk. Cook over hot water until mixture thickens and add 2 squares melted chocolate and cool. Add 3 cups cream and 1 tablespoon vanilla. Strain and freeze. Just before serving add 3 cups zweiback dried and broken in small pieces.—Mrs. Chris Umholdt, Grass Point, Ill.

ORANGE ICE CREAM.—1 cup water, 1 cup heavy cream, $\frac{1}{4}$ cup shredded candied orange peel. Boil 2 cups sugar 8 minutes and then add 2 cups orange juice. Scald 1 cup cream, add yolks of 2 eggs, and cook over hot water, until mixture thickens. Cool, add the first mixture with heavy cream beaten stiff. Freeze. When nearly frozen, add orange peel. Line a melon mould with orange ice cream. Pack in salt and ice and let stand $1\frac{1}{2}$ hours.—Mrs. C. Anderson, Golf, Ill.

RASPBERRY VELVET.—Take rich juice from a can of red raspberries; strain and add sugar until quite sweet, add juice of a lemon (and 2 oranges if desired). Add a little cold water if the juice is rich. When partly frozen add beaten whites of 2 eggs and turn freezer quickly afterwards. Currant juice, strawberry juice, pineapple juice or cherry may be used.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

STRAWBERRY ICE CREAM.—Mash with a potato pounder in an earthen bowl, 1 qt. of strawberries with 1 lb. of sugar, rub it through the colander and add 1 qt. of sweet cream and freeze. Very ripe peaches or coddled apples may be used instead of strawberries.—Mrs. Lewella Olson, Forest Park, Ill.

CHERRY ICE.—Stem and stone 1 qt. of cherries, crush and cover them with 2 cups of sugar. At the end of an hour squeeze the cherries through a vegetable press and extract all the juice. To this add the juice of a lemon, 1 pt. of water and the unbeaten whites of 3 eggs. Turn all into a freezer and grind until you have a firm, light ice. Pack the freezer in ice and salt for an hour after the dasher is removed.—Mrs. Del Williams, Austin, Ill.

MAPLE MOUSSE.—Use $\frac{1}{2}$ cup of maple syrup after it has boiled down thick. Beaten yolks of 2 eggs stirred into the hot syrup. When cold add 1 pt. whipped cream. Pack in mould in chopped ice and salt and let stand 4 hours.—Mrs. Wm. P. Williams, 4463 Woodlawn Ave., Chicago, Ill.

PEACH, STRAWBERRY AND RASPBERRY MOUSSE.—1 pt. of double cream, 1 cup of fruit pulp and juice, the juice of half a lemon, $\frac{3}{4}$ cup powdered sugar, 1 teaspoon of gelatin, softened in 2 or 3 tablespoons of cold water, if desired. Dissolve the sugar in hot fruit juice and pulp. Cool it, add the gelatin and then the cream and the powdered sugar and beat until solid to the bottom of the bowl. Pack in ice and leave to freeze.—Mrs. Andrew Bell, Glenview, Ill.

GRAPE JUICE PARFAIT.—Boil 1 cup sugar and $\frac{1}{3}$ cup grape juice together to the thread degree and pour in a fine stream onto the whites of 2 eggs, beaten until foamy, beating constantly; when cold, fold in 1 pt. cream, beaten solid with $\frac{1}{2}$ cup of grape juice and the juice of $\frac{1}{2}$ lemon added to the cream before whipping. Flavor, turn into a mould and let stand packed in ice and salt 4 hours.—Mrs. Sarah Lenhardt, Glenwood, Ill.

SUNSHINE PARFAIT.—1 cup sugar, $\frac{1}{4}$ cup boiling water, the yolks of 3 eggs, 1 tablespoon of orange extract, 1 pt. of double cream. Boil the sugar and water to the thread degree and pour in a fine stream onto the beaten yolks of the eggs; return to the fire and cook over hot water until the mixture coats on the spoon; beat until cold and add the flavoring and the cream beaten solid. Let it stand, packed in ice and salt for about 2 hours after moulding.—Mrs. D. A. Worth, Dalton, Ill.

APPLE SHERBET.—To 1 qt. of cold, stewed and strained sour apple add a syrup formed by boiling 2 lbs. of sugar with 1 cup of hot water and then allowing the liquid to cool. Squeeze in the juice of 3 lemons, beat the preparation light and squeeze. Finely flavored apples are best for this purpose.—Mrs. M. A. Lennox, Harvey, Ill.

BERRY SHERBET.—Mash 1 qt. of berries, or enough to make 1 pt. of juice; add 1 pt. of sugar, and after the sugar is dissolved, add 1 pt. of water and the juice of 1 lemon. Press through coarse cheese-cloth and freeze.—Mrs. Leola Mosper, Hazel Crest, Ill.

COFFEE SHERBET.—Mix $\frac{3}{4}$ cup coffee with $\frac{1}{2}$ cup cold water and white of 1 egg. Add 6 cups boiling water and boil 3 minutes. Strain, add 2 teaspoons granulated gelatin and $1\frac{1}{2}$ cups sugar and let cool and freeze.—Mrs. Zeb. Taylor, Hubbard Woods, Ill.

CRANBERRY SHERBET.—1 qt. cranberry juice cooked and strained, 1 pt. of water, juice of 3 lemons, and rind of one grated, $\frac{1}{2}$ nutmeg grated, 2 tablespoons sherry, enough sugar to make a tart liquid, put in freezer, turn rapidly and just before removing dasher add beaten whites of 3 eggs.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

FRUIT SHERBETS.—Boil 1 qt. water and 2 cups sugar 20 minutes (let boil vigorously during the whole time); add 1 teaspoon gelatin, softened in cold water, strain, and when cold add a scant pt. fruit juice and juice of 1 lemon. For lemon sherbet use 1 cup of lemon juice.—Mrs. Mate Niles, Niles Center, Ill.

PINEAPPLE SHERBET.—Stir together the juice of 1 qt. pineapple, chopped fine, dissolve 3 cups sugar and 1 box pink gelatin, which will make 1 qt. in 1 pt. of water, then add to the chopped pineapple, beat well with 2 dessert spoons of fruit color and freeze.—Mrs. Clate McCormac, Hillside, Ill.

RASPBERRY SHERBET.—Boil 1 pt. of sugar and $1\frac{1}{2}$ pts. water together for 20 minutes, then add the juice of 2 lemons and $1\frac{1}{2}$ pts. raspberry juice, strain and freeze. Many persons prefer to use 1 cupful of currant juice instead of the lemon juice.—Mrs. Ned Ulster, Hazel Crest, Ill.

STRAWBERRY SHERBET.—Take 1 qt. of strawberries, 3 pts. of water, the juice of 1 lemon, 1 tablespoon of orange flower water and $\frac{3}{4}$ lbs. sugar. Mash the berries to a smooth paste, add the rest of the ingredients, excepting the sugar, and allow all to stand 3 hours, then strain the juice over the sugar, stir well and freeze.—Mrs. Lola Brown, Hillside, Ill.

STRAWBERRY SURPRISE.—Mash 2 qts. of strawberries to a pulp, add to them a pt. of sugar, a pt. of water, the juice of 2 lemons and the unbeaten whites of six eggs. Turn into the freezer and freeze. The turning of the dasher will beat to a foamy and delicious "surprise."—Mrs. Len Kramer, Homewood, Ill.

CANDY

CARAMEL CANDY.—Fill a cup $\frac{2}{3}$ full of milk and the remainder with unmelted butter. Put this into a kettle with 2 cups white sugar, 1 tablespoon of flavoring. Set over the blaze and stir only until it begins to boil. Boil about 25 minutes or until it turns a light brown. It is also nice to grate a little chocolate in. Cut in squares when cold.—Mrs. Conklin, 819 N. 5th Ave., Maywood, Ill.

CANDY LOAF.—Chop $\frac{1}{2}$ lb. of dates and $\frac{1}{2}$ lb. of figs and roll in flour. Make a syrup of 1 cup granulated sugar, 3 cups of brown sugar, 1 cup of rich milk. Cook until it forms a soft ball in water. Add butter, size of walnut, the fruit and $\frac{1}{4}$ lb. each of peanuts and English walnuts. Pour into a wet cloth and wrap up for 4 or 5 hours. If different colors are desired divide and add fruit colors.—Mrs. G. E. Hamilton, 508 S. 4th Ave., Maywood, Ill.

COCOANUT SUGAR BALLS.—These little balls may be dipped in melted chocolate or may be served plain, and passed in the place of bonbons at the end of the dinner. Add sufficient confectioner's sugar to the cocoanut cream to make a thick paste. Form at once into balls, and stand in the refrigerator or very cold place until serving time. If they are dipped in chocolate, they must be dipped quickly and put at once in a cold place. Serve at the end of dinner in place of dessert.—

BUTTER SCOTCH.—3 lbs. coffee, 1 lb. sugar, $\frac{1}{4}$ lb. butter, $\frac{1}{2}$ teaspoon of cream of tartar. Enough water to dissolve the sugar. Boil without stirring until it breaks when dropped into cold water. Add 8 drops of lemon extract. Pour in buttered pans and mark off in squares. If pulled when partly cold, until very white, it will be like ice cream candy.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

CHOCOLATE WAFERS.—Break opera wafers into halves. Melt $\frac{1}{2}$ lb. of Fondant over hot water; add a tablespoon of

boiling water, a teaspoon of vanilla and 4 oz. of melted chocolate. After the mixture begins to thicken add enough water to make it the consistency of good cream. Dip the bits of wafers into the chocolate Fondant, and place on oiled paper to dry.—Mrs. Conklin, 914 So. 8th Ave., Maywood, Ill.

COCOANUT DROPS.—Grate a cocoanut, add $\frac{1}{2}$ of its weight of sugar and the white of 1 egg beaten to a stiff froth. Mix thoroughly and drop on buttered white paper or tin plates. Bake 15 minutes.—Mrs. C. J. Jeffries, Winnetka, Ill.

DIVINITY CANDY.—2 cups sugar, 6 cup Karo syrup, $\frac{1}{2}$ cup water. Boil until it makes a ball in cold water. Then pour over the beaten whites of 1 or 2 eggs, beating all the time.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

FONDANT.—2 cups sugar, 2 cups water, $\frac{1}{4}$ teaspoon cream tartar; stir until dissolved, let boil until it reaches soft ball stage; stand at once in pan of cold water; when cooled enough that you can stand your finger in it stir vigorously with stick.—Precaution—Never jar saucepan after it starts to boil. Do not attempt on wet day. Keep crystals wiped off sides.—Mrs. Jack Johnson, Orland, Ill.

FUDGE.—Cook together 2 cups of granulated sugar, $\frac{3}{4}$ cup of rich milk. When boiling add 4 teaspoons of cocoa; cook until it forms a soft ball in water; flavor and remove from the fire. Beat until creamy. Pour in pan and cut in squares when cold.—Mrs. G. E. Hamilton, 508 So. 4th Ave., Maywood, Ill.

"KRAUT CANDY"—Put in a saucepan 2 lbs. light brown sugar, 1 cup water, 1 grated cocoanut, butter size of a walnut. Boil moderately for 1 hour, and when stiff pour into pans and cut into squares.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

MAPLE CREAMS.—Cook without stirring, $\frac{1}{2}$ as much water as maple sugar; when almost done put in a small piece of butter. When it begins to harden take it off the fire and stir rapidly until it becomes a waxen substance, then divide into balls and enclose each ball between 2 halves of English walnuts and put on a greased plate to cool.—Mrs. Conklin, 819 N. 5th Ave., Maywood, Ill.

MOLASSES CANDY.—Put 1 qt. of West India molasses, 1 cup of brown sugar, a piece of butter the size of $\frac{1}{2}$ egg into a six quart kettle. Let it boil over a slack fire until it begins to look thick, stirring it often to prevent burning. Test it by dropping some in a little cold water. If it hardens quickly and breaks short it is boiled enough. Now put in $\frac{1}{2}$ teaspoon of baking soda and stir it well, then pour it out in a buttered flat tin. When partly cooled take up the candy with well buttered hands, then pull and double until the candy is a whitish yellow. It may be cut in strips and rolled or twisted.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

MINTS.—Cook 2 cups granulated sugar, 1 cup water, $\frac{1}{4}$ teaspoonful cream of tartar, until it forms a soft ball in water. Beat until creamy, flavor with mint, almond or wintergreen, color with fruit coloring and drop on round pieces of greased paper.—Mrs. G. E. Hamilton, 508 S. 4th Ave., Maywood, Ill.

MOLASSES CANDY.—1 cup of New Orleans molasses, 1 piece of butter the size of an egg, 1 tablespoon of vinegar. Boil, but do not stir, until it hardens when dropped in cold water. When it becomes hard and brittle stir in a teaspoon of soda and beat well; pour into buttered pans and when cool pull until yellow, with buttered hands.—Mrs. C. J. Jeffries, Winnetka, Ill.

PEANUT BRITTLE.—Shell and remove the dark skins from 2 qts. of peanuts; roll until they are slightly broken. Sift the peanuts lightly through the fingers, allowing the finer portion to fall on an ordinary bread-board; stand the remainder aside. Put 1 lb. sugar into an iron saucepan; stir over the fire till it melts and slightly browns, then stir in just as many peanuts as the sugar will hold; turn out quickly on the board that has been covered with the fine nuts; roll it out in a thin sheet; cut into squares and when cool break apart.—Mrs. Conklin, 819 N. 5th Ave., Maywood, Ill.

PEANUT CANDY.—Boil together 2 cups of sugar, 1 cup of water, a little butter, $\frac{1}{4}$ teaspoon of cream tartar, until it forms a soft ball when dropped in cold water. Remove from fire and beat until creamy. Crush 1 qt. of hulled peanuts, spread over the bottom of a greased tin and pour over the candy mixture.

Cut in squares when cooled.—Mrs. G. E. Hamilton, 508 N. 4th Ave., Maywood, Ill.

PINOCHI.—3 cups of brown sugar, 1 cup sweet milk, 1 tablespoon of butter. Boil slowly for 1 hour. Try in water and when it ropes, add 1 cup chopped (not too fine) nuts. Stir until it begins to granulate. Pour in buttered pan and cut in squares.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

POPCORN BALLS.—2 cups of molasses, 1 cup of sugar, butter size if an egg, boil until it hardens in water. Add 1 pinch of soda, remove from fire, pour over popped corn and form into balls.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

PREATINES.—Make a syrup of 2 cups of granulated sugar, 1 cup of water and $\frac{1}{4}$ teaspoon of cream of tartar, boil until it forms a soft ball in cold water. Remove from the stove and beat until it is soft and white. Add one cup of pecan meats and drop quickly by spoonfuls on greased paper.—Mrs. G. E. Hamilton, 508 S. 4th Ave., Maywood, Ill.

CANDY ROSES.—(Dainty). Boil some sugar and water until when a fork is dipped into the pan it throws off the sugar as fine as threads. Rub the inside of some cups with olive oil and put into each 4 tablespoons of syrup and 1 rose; let stand until cold, turn out, and serve in a bon-bon dish.—Mrs. C. J. Jeffries, Winnetka, Ill.

PUFFED RICE CANDY.—1 heaping cupful brown sugar, $\frac{1}{2}$ cup water, $\frac{1}{4}$ teaspoon cream tartar, 1 tablespoon vinegar. Mix and boil for 10 minutes. Add 2 tablespoons butter and 2 tablespoons molasses, and continue boiling until a drop will harden in cold water. Flavor with lemon or vanilla, remove from fire and stir in 3 cups of puffed rice. Stir until all the grains are coated. Cool in buttered tins.—Mrs. Wm. P. Williams, 4463 Woodlawn Ave., Chicago, Ill.

PULLED CANDY.—3 cups sugar, $\frac{1}{2}$ cup vinegar, 1 tablespoon of water, 1 teaspoon of peppermint or other extracts. Boil sugar, vinegar and water till it cracks in cold water. Do not stir after it comes to the boil. Pour on to a platter and sprinkle the flavoring on right after. When cool enough, pull until white.

Be careful not to handle it any more than is necessary as the less it is touched the more porous it is.—Mrs. G. L. Jordan, Niles Center, Ill.

SEA FOAM CANDY.—Cook 3 cups of light brown sugar, 1 cup water, 1 tablespoon vinegar until it forms a hard ball when dropped into cold water. Pour it over the stiffly beaten whites of 8 eggs, beating constantly until it is stiff. Then work in $\frac{1}{2}$ teaspoon of vanilla. Drop on small pieces of waxed paper.—Mrs. Harry Stearns, 134 So. 19th Ave., Maywood, Ill.

FIG TOFFEE.—1 cup fine, brown sugar, and $\frac{3}{4}$ cup water boiled together till a clear, golden color, but don't stir it. Just before it is done, add $\frac{1}{2}$ saltspoon cream of tartar. Stir in and take from fire. Have figs washed, dried and split in strips. Arrange in buttered dish, pour toffee over and mark in squares.—Mrs. Chas. Mabey, Oak Glen, Ill.

TURKISH CANDY.—Cook together 2 cups of granulated sugar, $\frac{1}{2}$ cup Karo corn syrup, $\frac{1}{2}$ cup hot water and 1 tablespoon of confectioners' glucose until when dropped in cold water it will form a soft ball. Let cool a little and add the whites of 2 well beaten eggs. Add $\frac{1}{2}$ lb. chopped English walnuts. Grease the tin and pour in. Cut in squares.—Mrs. Conklin, 819 N. 5th Ave., Maywood, Ill.

DRINKS

PINEAPPLEADE.—Pull 1 good sized pineapple to pieces with a fork, but do not slice or peel it, as much of the delicate flavor is lost by so doing. Slice 1 lemon and 1 orange thin and place in a deep bowl and sprinkle with 1 pt. of sugar. Set aside in a cool place for 3 hours, then turn into a cheese cloth or muslin bag, and strain. Add 3 pts. of cold water, a cup of crushed ice, stir all well and serve.—Mrs. Roger Rawlings, Chicago Heights, Ill.

FILTERED COFFEE.—1 cup finely ground coffee, 5 cups boiling water. Pour boiling water through the bag or filter. Scald the coffee hot. Put the coffee in the filter, and pour the boiling water slowly through it. Keep the pot in a hot place, but do not allow coffee to boil. The liquid may be poured through the coffee a second time. Filtered coffee is usually served black

at the end of a dinner, in small cups. It is then called "After Dinner Coffee."—Mrs. Hallom Landers, Oak Park, Ill.

RICH COFFEE.—Beat 1 egg thoroughly in your cup, put in sugar, then pour in boiling hot coffee and stir briskly until the egg is well cooked without settling.—Mrs. Conklin, 914 N. 5th Ave., Maywood, Ill.

COFFEE FOR SIX.—Mix thoroughly 1 tablespoon of well beaten egg with 1 large tablespoon of ground coffee. Then add 5 tablespoons more of coffee and mix with a little cold water. Pour in a coffee pot with enough cold water to allow 2 small cups to each person. Let stand a little while before putting over fire. Heat slowly, letting it just come to a boil. Take from fire and settle with 1 tablespoon of water.—Mrs. A. Morgan, 429 19th Ave., Maywood, Ill.

ACORN COFFEE.—Dry them thoroughly in a cool oven, shell and cut them into pieces the size of coffee-berries. Roast like ordinary coffee until they become a cinnamon brown. Pound or grind the coffee, add a little butter and put into air-tight bottles. Prepare in the same way as ordinary coffee. Nice for invalids.—Mrs. C. J. Jeffries, Winnetka, Ill.

BARLEY COFFEE.—Roast barley until well brown and boil a tablespoon of it in a pt. of water for 5 minutes, strain and add a little sugar if desired.—Mrs. E. D. Kelley, Winnetka, Ill.

CRUST COFFEE.—Brown entire wheat bread until quite hard and crush with a rolling pin; place $\frac{1}{2}$ cup in coffee pot; pour over 1 pt. of boiling water and boil 5 minutes. Add 1 pt. of milk, let heat and add 1 tablespoon of sugar. Let settle 2 or 3 minutes and pour.—Mrs. C. J. Jeffries, Winnetka, Ill.

OATMEAL COFFEE.—Mix common oatmeal and water to form a cake; bake and brown it, powder it, and boil in water 5 minutes. Good for checking obstinate vomiting.—Mrs. C. J. Jeffries, Winnetka, Ill.

DANDELION CORDIAL.—Scald 4 qts. of freshly picked and washed dandelion blossoms with 4 qts. of boiling water; skim off flowers through a colander, using care not to squeeze

the flowers; dissolve a cake of yeast in as little water as possible and add 1 teaspoonful to the liquor, 4 qts. of sugar, juice of 2 lemons, 1 orange and let stand for 3 days. Strain through a cheese cloth or other fine fabric. Pour into a keg and let stand loosely corked. This will make 1 gallon.—Jane Parker, 803 So. 2nd Ave., Maywood, Ill.

APRICOT DRINK.—Peel a dozen apricots, take out the stones and pour on them a quart of boiling water; allow them to stand for 1 hour, then strain off the clear liquid and sweeten with $\frac{1}{4}$ lb. of sugar.—Mrs. Dan Mather, Hubbard Woods, Ill.

BRAN DRINK.—Pour 1 qt. of hot water on 3 tablespoons of fresh bran and when cool add sugar to suit taste and the juice of 3 lemons.—Mrs. Lew Karlan, Forest Park, Ill.

BEEF JUICE.—Take a thick end of steak from the round and free it from all fat and membrane. Broil it over hot coals from 6 to 8 minutes—long enough to heat it through and start the juices. Cut it in strips and pass it through a juice extractor. Season juice with a little salt and serve at once. If it is to be rewarmed at any time heat it in a double boiler in which the water is only simmering, as beef juice is spoiled for invalids if albumen is coagulated.—Mrs. Karl Arnold, Glenview, Ill.

BEET JUICE.—Boil beets until tender and slice as for pickles. To every quart of beets add 2 qts. of diluted vinegar. Let stand 3 days in a cool place; the juice will then be a deep red; dip out beets to use on table and strain juice. Place on stove with a rose geranium leaf for each pint of liquid. Heat and bottle at once, sealing with parafine wax to exclude air. There is no more cooling drink on a hot summer day than a glass of beet-juice.—Mrs. Mose Fifield, Franklin Park, Ill.

GRAPE JUICE.—Pour 6 qts. of clean rain water, boiled, over 4 baskets of blue grapes, washed and stemmed, in an 8-gallon crock. Let stand 3 days. At the end of that time crush the grapes with the hands and let stand another week, when all of the grapes will be coming to the top; skim and bottle. Add sugar to taste when serving.—Mrs. C. K. Wurtz, 216 S. 2nd Ave., Maywood, Ill.

ORANGE JUICE (ICED).—Make a syrup of 1 cup sugar, $\frac{3}{4}$ cup water boiled ten minutes, set aside until cold. Mix $\frac{1}{2}$ pt. orange juice and $\frac{1}{4}$ pt. lemon juice and sweeten abundantly with cold syrup. In sweetening this beverage, remember that the ice is still to be added and that this in melting will dilute the syrup and thus render the drink more acid. Fill tumblers to the brim with finely cracked ice and pour the orange mixture upon it.—Mrs. Loran McIntyre, Glenwood, Ill.

FRUIT PUNCH.—Add the juice of 1 can pineapple, 6 lemons, 3 oranges, 1 can rich preserved strawberries and 1 of the same quality preserved cherries. Sweeten to taste and let stand for 2 or 3 hours. Add, then, 1 qt. and 1 cup iced water, 1 large cup chopped ice. 1 pt. of claret may be added.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

APPLE TEA.—Cut apples into very small pieces and spread on a pan in a moderately hot oven to dry; the oven must not be too hot as the apples will not dry out thoroughly. When the apples are nicely brown, let them cool and grind in an ordinary coffee grinder. Use a teaspoon for every cup of water and allow to boil for a few minutes. Serve with milk or cream and sugar.—Mrs. C. J. Canthorn, Wilmette, Ill.

APRICOT TEA.—Prepare apricots as directed for apples in preceding recipe. Dried fruit may be used, and more thoroughly dried out in oven.—Mrs. C. J. Canthorn, Wilmette, Ill.

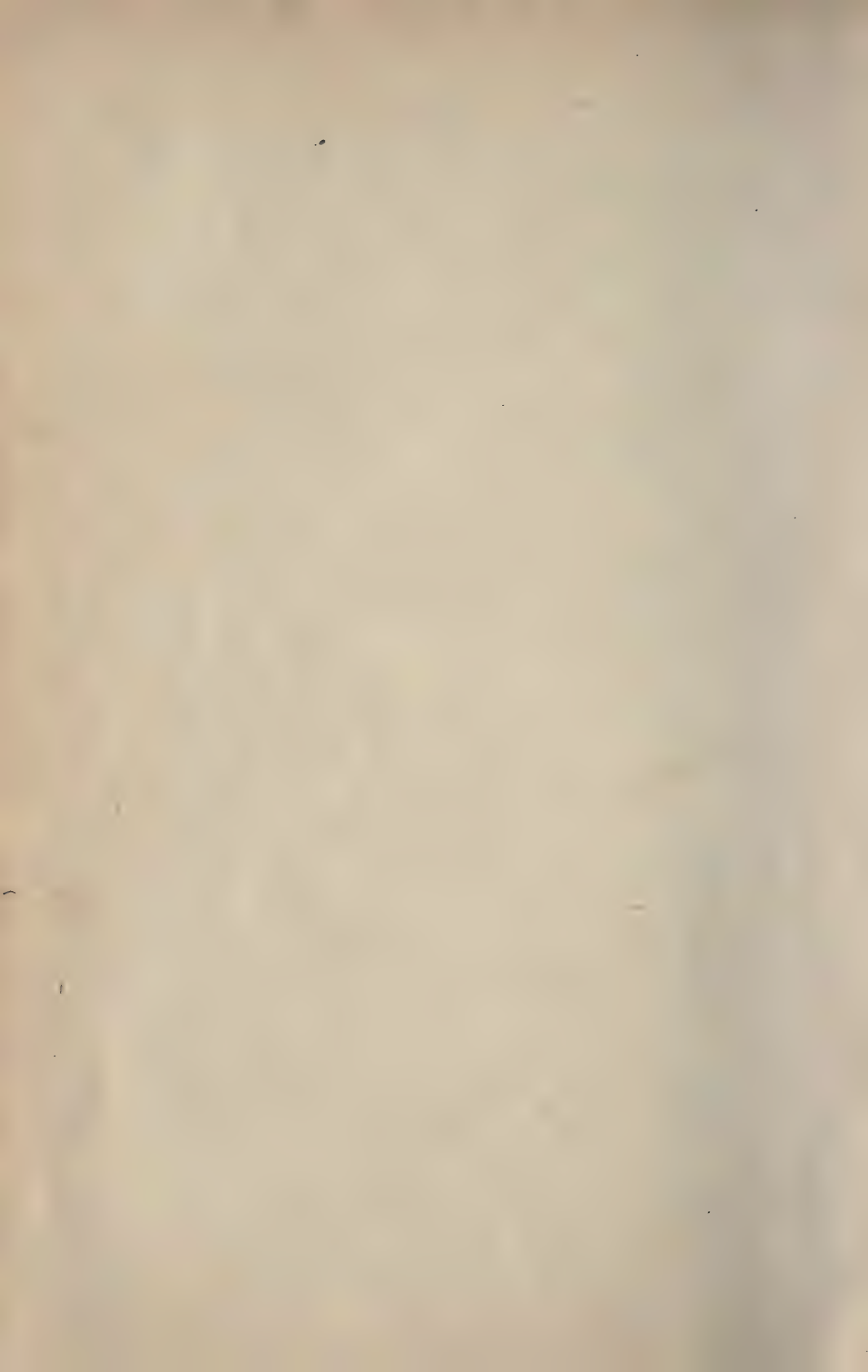
BERRY TEA.—All kinds of dried berries may be used as above.—Mrs. C. J. Canthorn, Wilmette, Ill.

SLIPPERY ELM TEA.—Pour 1 cup of boiling water over 1 teaspoon of slippery-elm bark. When cold strain, and add lemon juice and sugar to taste. This is very soothing in case of inflammation of the mucous membrane of the throat.—Mrs. Edgar Marcellus, Austin, Ill.

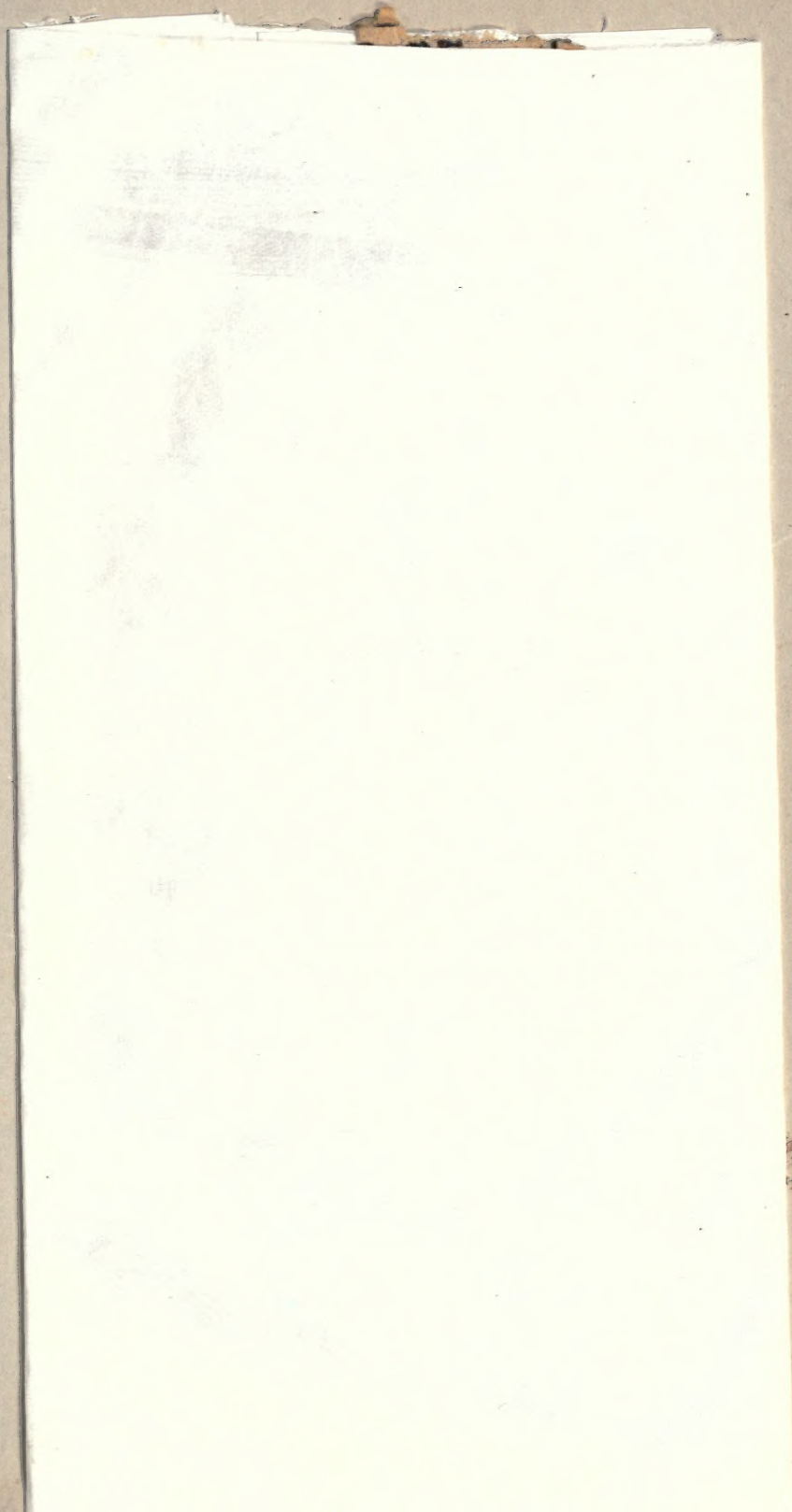
CURRENT WINE.—To 20 lbs. crushed fruit, add 1 qt. of water; let stand until ferments. To 11 qts. of juice, strained, add 17 lbs. sugar. Cork loosely until it ferments. This makes 6 gallons of wine.—Mrs. Klug, 25 N. 5th Ave., Maywood, Ill.

GERMAN RED WINE (Excellent).—Crush thoroughly 18 to 20 baskets Concord grapes. Let them stand in a clean tub about 8 to 10 days, according to the weather. Then press in a cider press. Put the juice in a very clean keg or barrel. The keg must be full, as it sours if there is any space. Dissolve 2 to 5 lbs. of sugar in 2 qts. hot water and add to the juice. Mix thoroughly, cover not too tight, so that the air can escape. Let stand 4 weeks. Then cover tightly. About 10 weeks later separate the juice from the refuse which gathers at the bottom. Clean the keg thoroughly. Put in the juice and cork tightly. If properly handled it will keep for years.—D. F. Schmalzried, Maywood, Ill.

STRAWBERRY WINE.—Mash and strain 6 qts. of ripe strawberries. To every quart of juice add 1 qt. of water and 1 lb. of sugar. Stir well, and turn into a crock to ferment. When fermentation ceases, rack off carefully, bottle and seal.—Mrs. Edgar Willis, Oak Park, Ill.







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